

# Provisioner

ading Publication in the Meat Packing and Allied Industries Since 1891



Indiana University  
DEC 30 1958  
Library

**INSTANT**

Solution in Brine

**UNIFORM**

Never varies

**COLOR**

Better Meat Color in Hams, Bacon and Sausages

**STABLE**

Can Be Used for Quick Curing or Old Fashioned Style Curing

# WHY?

This is a secret formula that was highly developed in Germany many years ago and met with instantaneous success in the United States. Many have been using Afral Cure for more than a quarter of a century. They find it consistently outperforms at considerable savings.

Let us prove these claims. Write today for free sample and instructions.

## MEAT INDUSTRY SUPPLIERS

NORTHFIELD, ILLINOIS



Creators and manufacturers of fine food seasoning



**Buffalo**  
**SERVICE**  
MADISON 4911  
Buffalo, N.Y.

## When should you think about **SERVICE**

**Service is the most  
important word in the world  
when you need it...and even  
the very best equipment  
needs it occasionally**

The time to think about "service" is when you are buying new equipment. It is just as important as the equipment itself. Ask yourself: "Does the manufacturer have a high reputation for 'service'? Does he have the right kind of organization? Is it experienced, fast on its feet?" If you do check (or don't already know) you'll find that Buffalo has always had an **outstanding reputation** for "service" among sausage-makers. Buffalo **specializes** on sausage machinery...devotes its full attention to this one thing. Buffalo has had the years of experience necessary to develop the finest machinery and nation-wide servicing arrangements.

CONVERTERS • GRINDERS • MIXERS • STUFFERS and Related Sausage Machinery



# Buffalo

... The symbol of quality  
machinery and efficient service  
for ninety years

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N.Y.

Sales and Service Offices in Principal Cities



**CANNON  
DICED  
RED SWEET PEPPERS**

APPROX.  
DRAINED WT.



NET. WEIGHT  
6 LBS. 8 OZS.

H. P. CANNON & SON, INC.  
BRIDGEVILLE, DEL.

**new process heavy pack CANNON Diced Red Sweet Peppers**

From the modern food laboratories of Cannon Foods comes a striking new development that spells real economy for meat packers. It's an exclusive heavy pack process that puts 20% more Cannon Diced Red Sweet Peppers in a No. 10 can — without increasing the weight per can or the weight per case! As a result of this new process you get 6 pounds 3 ounces drained weight of top quality Cannon Diced Red Sweet Peppers in the same No. 10 can that formerly held only 5 pounds 3 ounces drained weight. And this adds up to thrifit, three ways. You save on

product cost, because Cannon's new process permits lowering the price per pound more than  $\frac{1}{2}$ ¢. You save on freight charges, because case-weight is not increased and you need fewer cases to fulfill your requirements. And, you save handling, storage and other service charges. It pays you to buy your peppers this new, economical way — by pound, rather than by case. Remember: you always win when you use new process, heavy pack Cannon Diced Red Sweet Peppers — so rich in color, so appetizing. Order from your regular supplier, or write:



**H. P. C A N N O N & S O N, I N C.**

Quality Canned Foods Since 1881

**Main Office and Factory: Bridgeville, Delaware**

**Plant No. 2: Dunn, North Carolina • Marydel Division: Marydel, Delaware**

Not in the sense of custom only,  
but with a genuine appreciation  
of our pleasant association  
during the past year, we extend  
to our many friends

Sincere good wishes  
for a  
New Year of Happiness  
and Prosperity



*Asmus Bros. Inc.*

Spice Importers and Grinders  
523 EAST CONGRESS DETROIT 26, MICHIGAN

# THE NATIONAL Provisioner

VOLUME 139 DECEMBER 27, 1958 NUMBER 26

## CONTENTS

The 'Farmer Philosophy' .....	13
News of the Industry .....	13
Three-Species Killing Floor .....	14
Processing-Packaging Match Sales Surge .....	16
Frozen Meats Cut Retailing Costs .....	19
Merchandising Parade .....	21
Producers Get More for Lighter Tallow .....	26
Fall Pig Crop Report .....	22
The Meat Trail .....	33
Market Summaries—begin on .....	39
Classified Advertising .....	48

## EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor  
GREGORY PIETRASZEK, Technical Editor  
BETTY STEVENS, Associate Editor  
JOHN C. CUTTING, Associate Editor  
GUST HILL, Market Editor

## ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.  
Telephone: Whitehall 4-3380  
ROBERT J. CLARK, Advertising Manager  
CHARLES W. REYNOLDS JOHN W. DUNNING  
WILLIAM K. MURRAY  
MARY JABSEN, Production Manager

### New York Representatives:

ROBERT T. WALKER and GARDINER L. WINKLE,  
527 Madison Avenue (22) Tel. ELDorado 5-6863

Southeastern Representative: EDWARD M. BUCK  
P.O. Box 171, St. Petersburg, Florida

### West Coast Representatives: McDONALD-THOMPSON

San Francisco:	625 Market St., (5)
Los Angeles:	3727 W. 6th St., (5)
Seattle:	1008 Western Ave., (4)
Denver:	222 Colo. Natl. Bank Bldg., (2)
Houston:	3217 Montrose Blvd., (6)
Dallas:	5528 Dyer St., (6)
Tulsa:	2010 S. Utica (4)

## EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board  
LESTER I. NORTON, President  
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1958 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

# PROFIT ON MAINTENANCE

While Meeting New Rigid  
Inspection Standards



## Economy and Approval with St. John Stainless Steel Soaking Vats

The insistence of inspectors upon sanitary improvements in packing plant equipment actually is saving money for operators who have adopted St. John Stainless Steel Equipment.

The SOLID STAINLESS construction eliminates all corrosion and contamination. A minimum of labor is required on the cleanup of rust-free and oxidation-proof surfaces.

Long life for the equipment is achieved through an engineered design providing reinforced rugged construction with even load distribution.

Worry about flaking or chipping of ordinary protective coatings or wood containers is eliminated.

### Model No. 259-X Soaking Vat Specifications

**BODY:** No. 12 Gauge Stainless Steel, Type 302, #2B finish. All corners rounded for easy cleaning — Radii 1½". Welded inside and out. Inside welds ground smooth and polished. Outside welds wire brushed to a gloss and clean appearance. Top edge corners double reinforced.

**SKIDS:** Fabricated of Flat Stainless Steel Bars, 2" x ¾". Skid legs are welded continuously under tank to two 2" x 2" x ¾" Stainless Steel angles for full distribution of tank load.

**DIMENSIONS:** Inside Width: 36" — Length: 48" — Depth: 36". Overall Height: Built to Customer Requirements.

**CAPACITY:** 36 Cubic Feet. 270 Gallons. 2000 Lbs.

**NOTE:** The dimensions of the tanks can be altered to suit specific requirements for a variety of uses.

**DOUBLE YOUR CAPACITY** without increasing floor area by stacking vats two high. Special stacking plates are optional.



Get the complete story.  
Write St. John & Co. today.

**S T. J O H N & C O.**

5800 SO. DAMEN AVE. CHICAGO 36, ILLINOIS

26  
13  
13  
14  
16  
19  
21  
26  
22  
33  
39  
48  
  
or  
  
TING  
  
KLE.  
-8883  
  
SON  
  
, (2)  
  
rd  
  
0, Ill.  
scription  
\$3.00.  
International  
Office.  
the Post  
1978.  
  
R 27, 1951

# Chicago is as Close as Your Phone



Your supply is here. Right now livestock is rolling to the Chicago market in great volume. Just reach for the phone and call one of the experienced order buyers listed below to fill all your killing needs—any day. They will buy for you on a straight-agency basis.

## CATTLE

L. W. Budd & Co.

Degen & Amschler

Doud & Keefer

Huffman & Hutcheson

Moog & Greenwald

Nathan A. Siegel & Associates

## HOGS

L. W. Budd & Co.

Chicago Order Buyers, Inc.

Googins & Williams

*It pays packers to buy at the*

# CHICAGO STOCK YARDS

*"the barometer of livestock prices"*

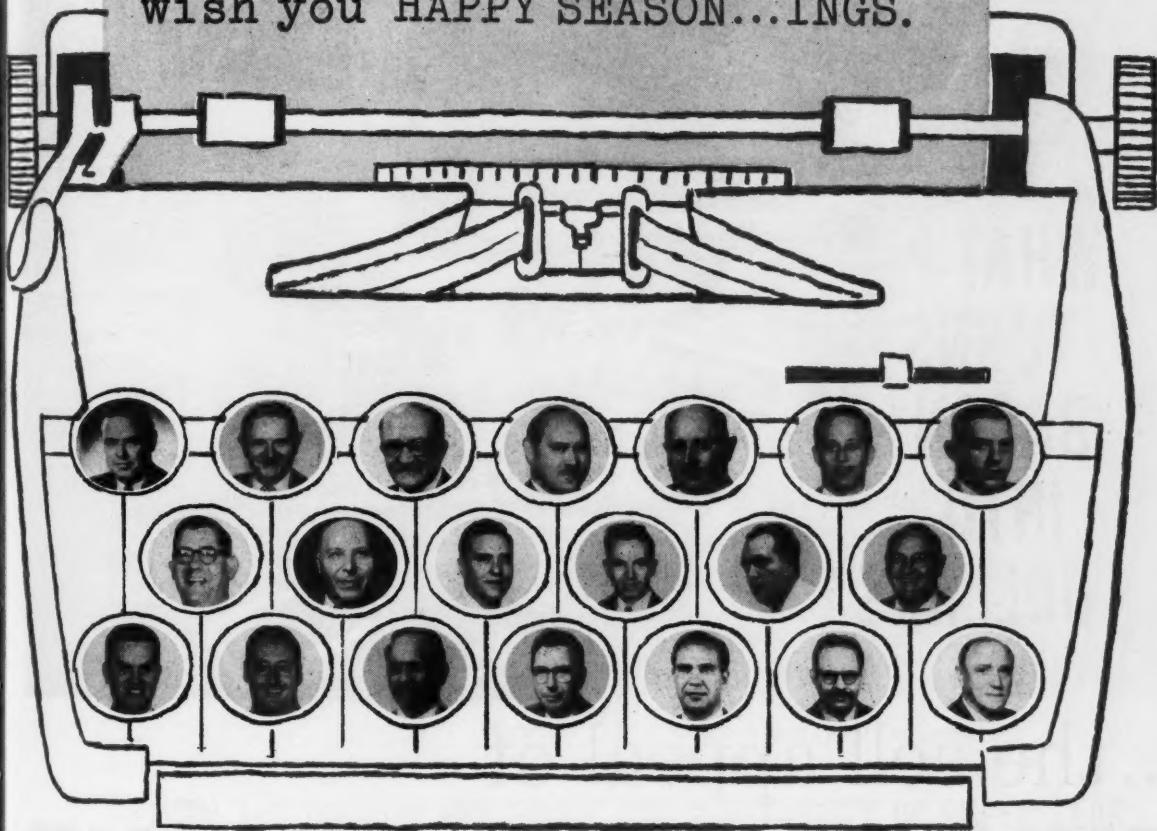


FIRST SPICE MIXING CO., INC.



Dear Sir:

All the key men at FIRST SPICE  
wish you HAPPY SEASON...INGS.



Top Row: Charlie Cox, Bob Jagitsch, Bill Kaufmann, Felix Epstein, Bob Epstein, Harry Pett, Earl Schneiderheinz

Middle Row: Lou Slipock, Siggi Wolff, Allen Baron, Martin Heiman, Frank Wodar, Harry Homer

Bottom Row: Jack Kwinter, Fred Caume, Ben Epstein, Walter Russell, Ross Sandlos, Ralph Kellermann, Sam Lasaine

*Sole Manufacturers of the Famous*

**FLAVOR-LOK** — Natural and Soluble Seasonings

**VITAPHOS** — Phosphate for Emulsion Products

**VITA-CURAID** — The Phosphate Compound for Pumping Pickle

**TIETOLIN** — Albumin Binder and Meat Improver

**SEASOLIN** — Non Chemical Preserver of Color and Freshness



**FIRST SPICE**  
*Mixing Company, Inc.*

NEW YORK 13, N. Y. — 19 Vestry Street

SAN FRANCISCO 7, CAL. — 185 Arkansas St.

TORONTO 10, CANADA — 98 Tyco Drive



...the sell appeal of

# AVISCO® CELLOPHANE

It's a proven fact—bacon is kept at the peak of appearance and flavor when it's packaged in clear, sparkling AVISCO cellophane. It permits controlled moisture escape—reduces sliming and mold. What's more, a cellophane wrap is easy for homemakers to open—and then close again to seal in that wonderful bacon flavor and aroma. Completely grease-proof, cellophane also prevents spotting of customers' hands and other packages. There's

no doubt about it—an AVISCO cellophane package is the best way to increase initial bacon sales—and keep customers coming back for more. Inexpensive, too, because it combines low initial cost with easy, secure heat sealing and high-speed packaging machine performance unmatched by any other film. Call your AVISCO salesman for DSB cellophane. Or call your converter representative for beautifully printed AVISCO cellophane.

AMERICAN VISCOSA CORPORATION, FILM DIVISION, 1617 PENNSYLVANIA BLVD., PHILADELPHIA 3, PA.



# SWIFT'S SUPERCLEAR GELATIN MADE FOR MEAT

SWIFT'S SUPERCLEAR GELATIN HAS HIGH STRENGTH...  
UNIFORMITY...AND IS SPARKLING CLEAR...

*Swift's Superclear Gelatin is made for all  
jellied and canned meats . . .*

Jellied Tongue	Coating Sausage and Hams
Jellied Corn Beef	Dipping Hams, Sausage, and Cooked Meats
Head Cheese	Canned Hams
Blood Sausage	Canned Tongue
Blood and Tongue Sausage	Chicken Loaf, Veal Loaf, etc.
Tidbits	

RETURN THE COUPON AND PROVE THE SUPERIORITY OF SUPERCLEAR  
TO YOURSELF — REMEMBER ONE TRIAL IS BETTER THAN A THOUSAND CLAIMS



*To Serve  
Your Industry Better*

SWIFT & COMPANY, Gelatin Dept.  
1215 Harrison Avenue,  
Kearny, New Jersey

GE-11

Please send us:

Information on Swift's Superclear Gelatin.  
 100# trial drum of Superclear to be tested in our operations. If not fully satisfied, we may return it for credit at Swift's expense.

Company Name.....

Address.....

City..... Zone... State.....

Your Name.....

*This offer expires February 27, 1959*

USES NO  
STEAM OR  
WATER!

## The TEE-CEE

### WIENER PEELER

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

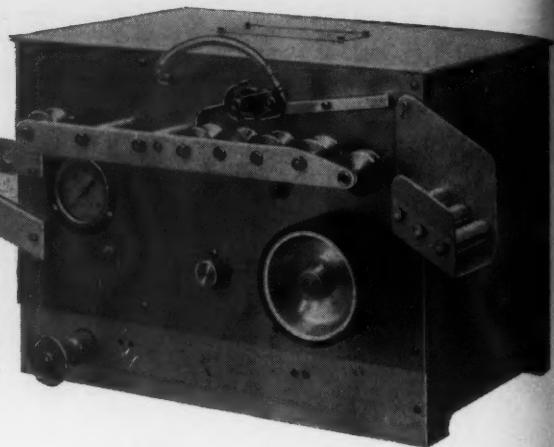
No product lost, cut or scarred, and no sorting or peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

**COMPACT**—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

**MAINTENANCE**—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.



See  
Page  
H/16



#### REPRESENTATIVES

##### Northeastern

Lucas L. Lorenz Inc., 80 Gerry St., Brooklyn, New York

##### Southeastern

Starr Parker Inc., 843 Mariette St. N. W., Atlanta, Georgia

##### Canada

Walter Presswood, 30 Maybank St., Toronto, Canada

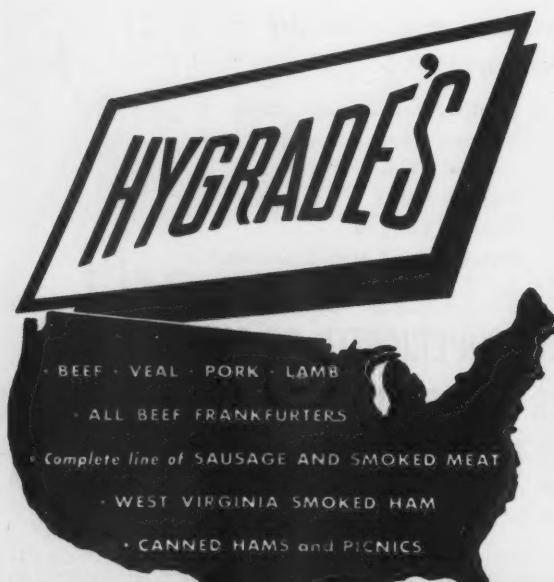
##### European

A. B. Tarmimporten, Törkelsgatan 3, Gothenburg, Sweden

FOR FULL  
INFORMATION  
WRITE

THE *Tee Cee*  
MANUFACTURING COMPANY

7545 KIRTLERY DRIVE  
CINCINNATI 36, OHIO



Let us work with you...

INQUIRIES WELCOME AT ANY BRANCH OFFICE

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16



It's yours now—a new, complete and concise 40-page guide giving condensed information on selecting and sizing steam traps for more than 100 types of steam-operated equipment. In addition, brief descriptions, applications, specifications and prices on inverted bucket, thermostatic, combination, float, moisture and high pressure steam traps enable you to make your trap selection properly, quickly and easily.

**FREE** "How To Select Steam Traps and other Fluid Specialties"—request from The V. D. Anderson Company, division of International Basic Economy Corporation, 1945 West 96th Street, Cleveland 2, Ohio.

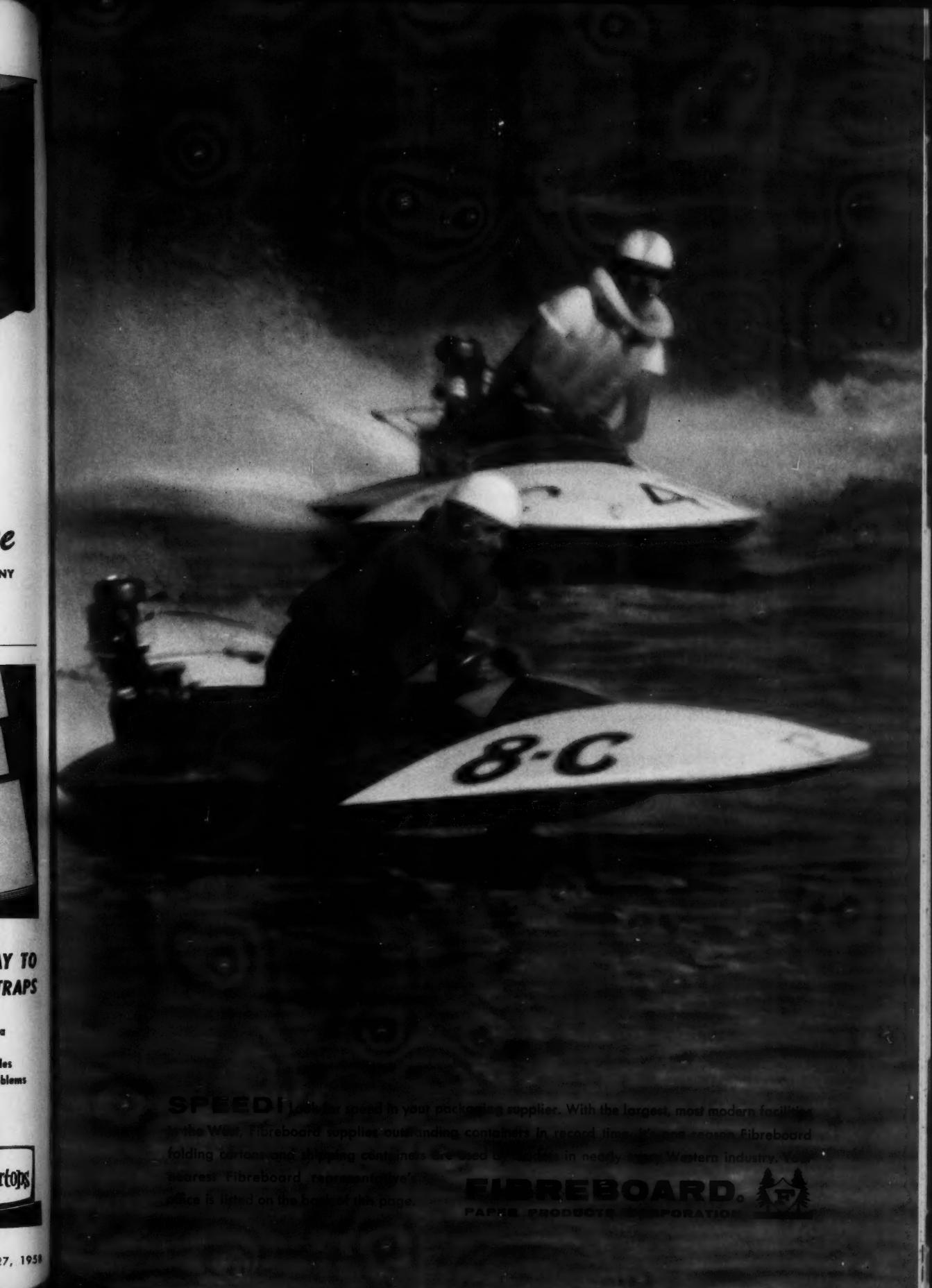
**THE V. D. ANDERSON CO.**  
division of International Basic Economy Corporation  
1945 West 96th Street • Cleveland 2, Ohio

#### FASTEST WAY TO SIZE STEAM TRAPS

- Formulas
- Engineering Data
- Applications
- General Principles
- Steam Trap Problems



e  
NY  
Y TO  
TRAPS  
a  
les  
blems  
rtops  
7, 1958



**SPEED!** Look for speed in your packaging supplier. With the largest, most modern facilities in the West, Fibreboard supplies outstanding containers in record time. It's no secret Fibreboard folding cartons and shipping containers are used by firms in nearly every Western industry. Your nearest Fibreboard representative's office is listed on the back of this page.

**FIBREBOARD.**  
PAPER PRODUCTS CORPORATION



## FIBREBOARD packaging for meats

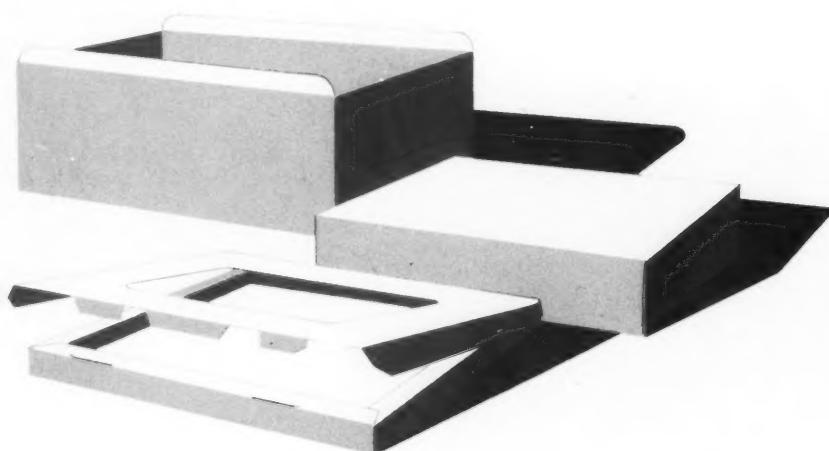
Your meats travel better, **economically**, in Fibreboard containers. Corrugated and solid fibre shipping cases. Folding cartons of every size and style. Bacon trays and boards. Sausage containers. Table-ready meat specialties. Frozen meat packages.

Advantages? You get many when you're served by the West's largest manufacturer of paperboard packaging. Your cartons and cases are faultlessly printed on the newest modern presses. You receive market and package research . . . structural and graphic design . . . equipment development and counsel . . . dependable supply and service. And people . . . experienced people near you to work with you.

**SERVICE OFFICES:** Billings, Boise, Chicago, Denver, Fresno, Los Angeles, New York, Oakland, Omaha, Phoenix, Portland, Sacramento, Salt Lake City, San Diego, San Francisco, San Jose, Seattle, Stockton, Yakima.



**FIBREBOARD**  
Paper Products Corporation  
Head Office: San Francisco



THE NATIONAL

# PROVISIONER

DECEMBER 27, 1958

VOL. 139 No. 26

## The 'Farmer Philosophy'

In speaking at a state canners convention, Carlos Campbell, executive secretary of the National Canners Association, made some remarks of interest to meat packers. He said in part:

"Many canners are so indoctrinated with the 'farmer philosophy' of marketing that they cannot orient themselves to the type of marketing which is essential to the selling of canned foods....

"What do we mean by 'farmer philosophy'? Farmers who grow the food have to deal with nature which they say is unpredictable and can be controlled by man to only a very limited degree. Thus the farmer's marketing philosophy has been based on the assumption that his job is to sell whatever nature chooses to give him in the way of a crop. Consequently, farmers frequently find themselves in the position of offering for sale food which the consumer does not want in the quantity being offered, and in some cases a quality she does not want in any quantity.

"This apparent disregard for what the consumer wants frequently results in ruinously low prices for the farmer's crop. The farmer and his advisors then conclude that such low prices are the result of exploitation of the farmer's inherently weak bargaining power in the market place....

"Farmers are not alone in making the error of thinking only in terms of production, without proper regard to the market demand. Too frequently canners will say we are subject to the whims of nature and, therefore, we have to sell what nature gives us. This implies that they are helpless to give the consumer what she wants unless that happens to coincide with what nature chooses to provide. Such an attitude is an expression of helplessness. Fortunately the majority of canners realize that there is a great deal that can be done to control the physical characteristics of the fruit and vegetable being grown for canning. It is still true, of course, that canners, when processing to consumer specifications, must deal with the fact that measures of raw product control are less precise than those available to the manufacturer of products made of wood, metals, fiber and other raw materials that lend themselves to more or less precise preparation. This, however, is no excuse for the canner saying that he cannot pack to the specification of the consumer. . . .

"In selling, too much emphasis is given to ways and means of pushing a product onto the consumer. I do not mean to imply that canners should wait until consumers initiate changes in their specifications. There is a great deal that canners can do through education and promotion of new products to awaken consumer desires and stimulate the consumer to rewrite specifications or add new ones."

## News and Views

**Much More Pork** will be available for processing and sale in 1959 as a result of the 17 per cent upward surge in the 1958 fall pig crop (over 1957) and a possible 12 per cent increase in the 1959 spring crop, it was revealed this week by the U. S. Department of Agriculture. Pigs saved in the 1958 fall season totaled 42,470,000 head, which was 21 per cent above the 1947-56 average. The combined spring and fall pig crops for 1958 were estimated at about 94,806,000 head, or 7,000,000 head larger than in 1957. Farmers' reports on breeding intentions indicate 8,317,000 sows will farrow in the spring of 1959. This would be a 12 per cent increase over 1958, but only slightly above average. (See page 22 for details.)

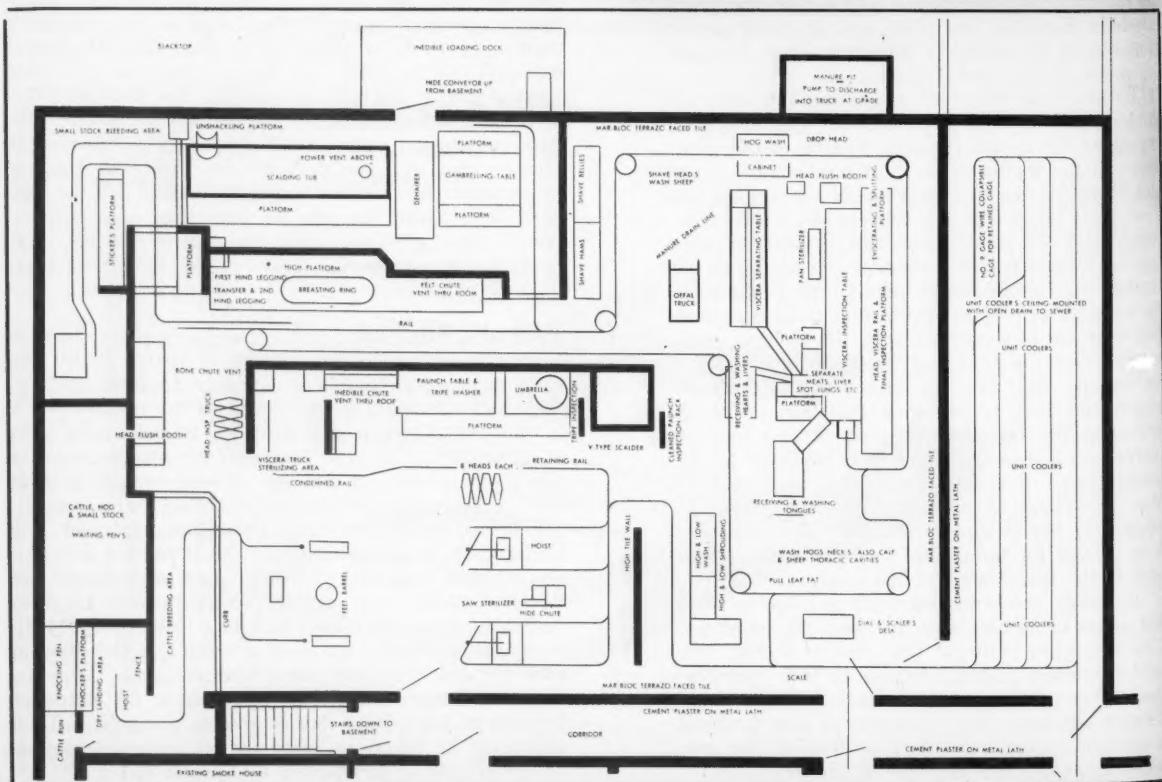
**Net Earnings** of John Morrell & Co., Chicago, increased substantially in the fiscal year ended November 1, 1958, and Hygrade Food Products Corp., Detroit, also earned more than in the 1957 year, the heads of the two companies have reported. Morrell sales of more than \$400,000,000 were the highest in the company's history and net earnings after taxes will be slightly over \$2,300,000, or \$2.80 per share, W. W. McCallum, president, announced in a preliminary statement. This compares with 1957 sales of \$394,356,000 and profit of \$507,352, or 62c a share. The financial position of the Morrell firm improved materially during the past year, McCallum said. Net working capital increased approximately \$3,000,000 and long-term debt was reduced by \$1,560,500, making a total improvement of \$4,560,500. At November 1, net working capital was in excess of \$19,000,000 and long-term debt was \$7,600,000. Hygrade net earnings for 1958 were \$1,372,001, or \$2.39 per share, compared to \$1,357,668, or \$2.37 per share, in the previous year, Hugo Slotkin, president and chairman, said in the company's annual report. Sales amounted to \$411,464,770, against \$380,877,215 in 1957. The increase was due to higher meat prices as tonnage was slightly less than in 1957, Slotkin explained. The Detroit firm's financial position reflects net current assets of \$12,498,938, which is a slight improvement over the previous year, he said. Pointing to the anticipated increase in hog production and the high level of consumer income, the executives of both companies were optimistic about the outlook for the meat packing and processing industry in the 1959 fiscal year.

**The World's Biggest** meat eaters are going to have to tighten their belts in the interest of foreign trade. The government of Argentina has decreed beefless Mondays and Fridays in restaurants throughout the country and a 30 per cent reduction in slaughtering to make more meat available for export. The Argentinians, who consumed a per capita average of 242 lbs. of meat—mostly beef—in 1957, compared to 159 lbs. in the United States, are eating themselves out of cattle to export, explained Jose Carlos Orfila, commerce secretary. Meat packing is Argentina's largest industry. (Although most Argentinians are Roman Catholic, their religion permits them to eat meat on Friday. The reason dates back to a 16th century Mediterranean battle when Philip II of Spain was Holy Roman Emperor and Argentina was a Spanish colony. After the Christian League routed the Moslems in the Battle of Lepanto in 1571, Pope Pius V granted dispensation from abstinence on Friday to Spain and its territories because of the prominent part played by Spanish forces.)

## THREE SPECIES

# Ohio Packer Lays Out Killing Floor With Multi-Use Facilities for Hogs, Cattle, Calves, Sheep

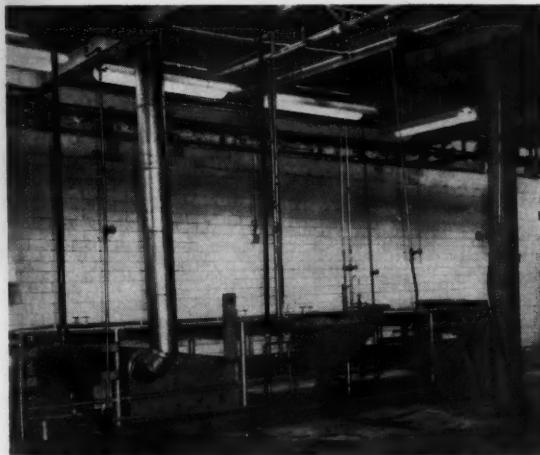
TOP: Exterior of the new cement block slaughtering department.  
CENTER: Killing floor walls are tiled in a light shade of green.  
BOTTOM: Splitting, scribing and washing are done in this area.



**C**ONSTRUCTION of a new all-species kill floor has not only increased capacity at the plant of Ohio Packing Co., Columbus, but it has also unscrambled the plant's flow lines. The central core of the present structure was built in 1900, and expanded in size and scope of operation through later additions. This piecemeal expansion spawned backtracking; for example, three coolers had to be traversed every time product was moved from the sausage kitchen to the packaging cooler. This restricted the usefulness of the coolers since truck aisle space had to be provided and product movement through the doors added to the refrigeration load.

The management team of the six Wilke brothers, sons of Fritz Wilke who founded the business in 1901, consulted with their architect, Henry A. Lurie & Associates, Cincinnati, as to how this situation could be corrected when the killing floor was expanded to maintain the firm's competitive position in a market of volume buyers. The firm had to expand or close shop, comments Ed Wilke, president, who adds that enlarging and remodeling the old killing department was rejected as an aggravation of the problem.

It was decided to construct a 95-ft. x 55-ft. killing department at the back of the plant, a hot beef cooler and a 7-ft. wide corridor to provide an aisle from the front to the rear of the plant. Now, sausage is moved directly from its cooler to the packaging room. The corridor is



VISCERA inspection conveyor employed for hogs, calves and sheep.

equipped with overhead rails so that hogs can be moved to the pork cut department and beef and small stock to the sales cooler. The aisle also serves as a storage area for trucks, racks, etc. An alcoved end houses equipment washing facilities.

The killing floor has facilities for the slaughter of all three species with a rating of 20 cattle and 75 hogs or sheep or calves per hour. Although the firm is currently slaughtering one kind of animal at a time, the equipment is so arranged that hogs and cattle or cattle and small stock can be dressed simultaneously. A common viscera inspection conveyor and workup facilities are used for small stock and hogs.

Livestock are driven into a common holding pen. One side opens into the beef knocking box while the other opens into the hog and small stock shackling pen. One hoist is used to lift all shackled animals to the dressing rail.

Hogs and small stock are bled in a curbed area which, with the stunning box and the shackling pen, form a block at the rear of the killing floor.

Partitions in the killing area separate initial phases of



LEFT: Note plastic skylight in precast roof and rail and hoist supporting members. RIGHT: Dropoff, scalding tub and dehairer.

the three dressing operations. The largest and first section houses the two-bed beef operation, followed by the small stock area with breeding and transfer setup and hog scalding and dehairing facilities.

After floor and full hoist work, the beef carcasses are landed on a single rail with the assistance of a guide plate that positions the trolley wheels. The single rail system conserves floor space, notes Ed Wilke.

The carcasses continue to a central splitting and scribing station equipped with B & D power saws and a pneumatic spreader to open them up. The overhead rail systems from the hog and small stock sections connect with the beef rail at the finish scale.

Viscera are worked up at facilities set in line against a half-height partition that separates the beef from the small stock area. An electric skip hoist is used to dump the viscera on the workup table where a butcher separates the gut section from the paunch, opens and washes the paunch and then places the tripe on an inspection rail near the Boss tripe scalding. Inedible material is chuted from the paunch table to buggies in the basement. Loaded buggies are lifted from the basement with a skip hoist designed specifically for them and are discharged directly into the renderer's truck. The buggies hold specific items which are loaded out by schedule. Use of buggies expedites the handling job since they can be moved more easily than a drum and hold the equivalent of four drums. The return from the sale of inedible material to the local renderer is greater than could be netted through plant

[Continued on page 37]



OVERHEAD construction in chill room. Note refrigeration units.



## Redfern's Surge in Sales Requires New Processing and Packaging Lines to Turn Out More Sausage

INSTALLATION this year of some of the most modern packaging and manufacturing machinery available has enabled the Redfern Sausage Co. of Atlanta, Ga., to keep production in a crowded plant ahead of fast-growing demand for the firm's meats.

When the plant was remodeled and enlarged three years ago (see *THE NATIONAL PROVISIONER* of February 11, 1956), it was believed that the size and facilities would be adequate for future needs. Since that time, however, management's successful efforts in the field of marketing have won consumer acceptance to such an extent that it has become necessary to turn out much more sausage in available space. This requirement is being met with a fast-paced wiener wrapping line, latest luncheon meat slicing and packaging equipment and new machinery to increase output of sausage for Redfern customers.

Although the family's interest in the meat field dates back to the 1850's when ancestors of Lester and Robert Redfern raised and traded livestock and made fresh sausage, the present venture had its beginning in 1948 when the two brothers took over a small plant at the present site on Howell Mill Road.

In management, the brothers have followed a policy of alternating every few years the basic supervisory duties of managing and purchasing with those of merchandising, selling and advertising. Mrs. Ina Turner is secretary-treasurer of the firm and is in charge of accounting. Jack K. Bailey

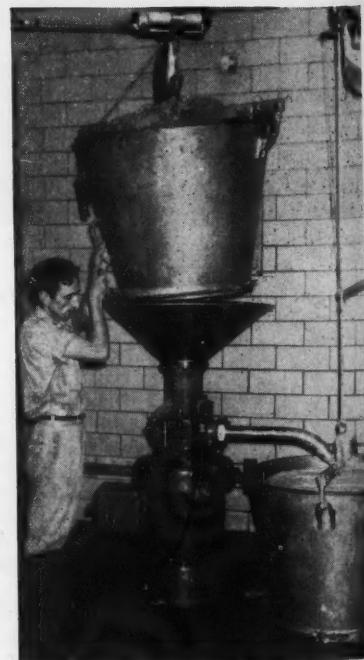
LEFT: Battery of four slicers supplies stacked luncheon meat for a packaging line which includes a rotating-turret machine for Saran wrapping, a shrink tunnel and a pack-off turntable. Eight employees readily turn out 80 packages per minute. Six-ounce package is most popular. RIGHT: Loaf shelves on back of the slicers insure uninterrupted operation of the machines and packing line.



is general superintendent and Robert Voyles is mechanical supervisor. Immediate future plans of the company call for construction of 8,000 sq. ft. of floor space to contain a holding cooler, enlarged packaging area, dry storage and employees' welfare facilities. Designer of past projects and new building plans is the firm of Henschien, Everds and Crombie, Chicago packinghouse architects.

In the slicing and packaging of luncheon meats, Redfern furnishes a good example of how to produce a large volume in a minimum of space. After six months of operation, Bailey says of the new setup that in addition to cutting costs in half, "there is no past comparison with the convenience and smoothness of this advanced slicing and packaging method."

Slicing starts with four sharply-inclined, new-style Enterprise slicing machines which are installed as a battery at a right angle to a conveyor belt. The belt leads to a rotating-turret packaging machine produced by the Wrap-King Corp. After Saran wrapping, the packages are automatically conveyed through a Great Lakes shrink tunnel from which they are ejected onto a circular rotating metal



EMULSIFYING mill is fed sausage meat from a dump bucket traveling on an overhead rail. The emulsion (lower right) is then picked up by an electric hoist and is moved along the rail to the stuffers.

table made by plant mechanics. Eight employees readily keep up with the line's rated capacity of turning out 80 packages a minute.

Operations start with a utility man who brings the meat from an adjoining cooler, trims loaf ends or skins round bologna as required, and stacks the loaves on a stainless steel storage rack, one of which is attached to the back of each slicer. From these racks one girl serves each unit by feeding the loaves into the machine and adding a cardboard backing to each group before handing off onto the conveyor. Little, if any, check-weighing is necessary. At the turntable, three girls paste on labels and pack into cartons. One of these girls doubles as an attendant to the shrink tunnel while another assembles the cartons.

Twelve varieties of loaves are sliced, mostly in 6-oz. packages. Bologna is wrapped in 6-oz., 8-oz., 12-oz. and 16-oz. packages. The 6-oz. items are packed in 6-lb. boxes; 12-oz. items in 9-lb. boxes, while the 8-oz. and 12-oz. items are packed in 12-lb. boxes. A considerable quantity of sliced meat is prepared for chain stores and labeled with their special identification.

Skinless wieners are wrapped, sealed, dated and boxed at a rate exceeding 700 1-lb. packages an hour. Only two different kinds are manufactured; they are put up in three different size packages. A standard wiener is stuffed in 23-mm. casings to make 12 links to the pound; they are tight-wrapped in 12-oz. and 16-oz. packages. A 21-mm. link is loose-packed in 6-lb. boxes. The layout consists of two TY peeler feeding at a right angle onto one end of a Great Lakes wrapping table which is equipped with two parallel conveyor belts, raised wrapping stations and foot-operated sealing irons.

In operation, one girl serves the peeling machines and four others work along one side of the table where they inspect, pack, fold over



ABOVE: Redfern reports automatic twist linker which can be seen in front of the stuffer is highly productive, accurate in sizing links, maneuverable on its casters and is easy to clean. RIGHT: General superintendent Jack E. Bailey holds some sausage which was linked with the new machine and packaged on the Redfern plant's peeling and wrapping line, part of which is shown in the photograph below.



the wrapping paper and make the first seal. Imperfect lines are placed on a narrower belt running at waist height between the girls and the main conveyor and drop into a tote box at the end of the table.

The first wrapping operation is done on a shallow open-cornered stainless steel tray, one of which is installed opposite each girl over the

main conveyor belt at a height to allow unhindered travel of the packaged items underneath. In the tray is a flat pad of clear cellulose wrapping paper with the printed side down. A thin-walled forming collar is hinged to sit lightly in the center of the pad. Wieners are packed in two layers in the collar which slips out of position as two ends of the paper are folded over the top and the first seal is made. The electrically-heated sealing irons are hinged to the opposite side of the table and are operated entirely by foot control. Closing is completed toward the end of the line where another girl folds over the remaining two corners of the paper and feeds the package under an automatic sealing and coding device. Frank packages are boxed in 12-lb. cartons which are sealed by application of a fast-drying glue to the flaps.

Sausage kitchen capacity was increased considerably by the 1958 addition of machinery which allowed

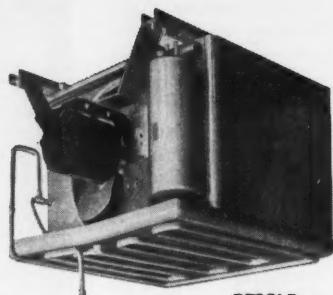


SIGN on wall in the frankfurt packaging room reads: "Your job depends on sales. Sales depend on quality. Quality depends on YOU." Line output exceeds 700 lbs. per hour.

These fine products  
made by

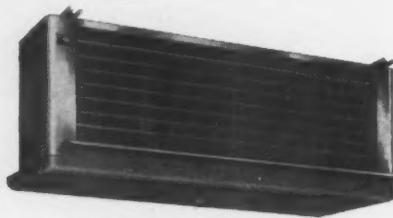
## RECOLD

When it comes to commercial or industrial air conditioning and refrigeration there's a highly specialized and highly efficient item of RECOLD equipment that does a specific job specifically well.



RECOLD  
"VAPOMATIC" COILS

An Engineering milestone.  
Instantaneous, automatic,  
vapor defrosting.



RECOLD "HUMID AIR" COILS  
Make no mistake—there is no  
substitute for quality.

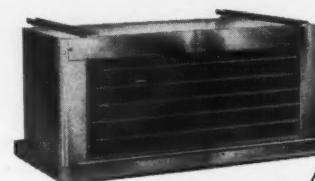


RECOLD "DRICON"  
CONDENSERS

Air-Cooled Condensers with  
slow-speed, belt-driven fans.  
Exclusive "balanced"  
circuiting.



RECOLD "SUPREME" COILS  
"Perfect Circle" distribution of  
low-velocity, high-humidity air.



RECOLD "WATER  
DEFROST" COILS

Automatic—rugged—  
dependable. Your workhorse  
for the industrial low-  
temperature application.



RECOLD "DRI-FAN"  
CONDENSERS  
With the  
exclusive,  
patented "Bleed  
Funnel." Com-  
plete accessibility  
can be found only  
in this condenser that revolution-  
ized the industry.  
Available thru  
250 tons.

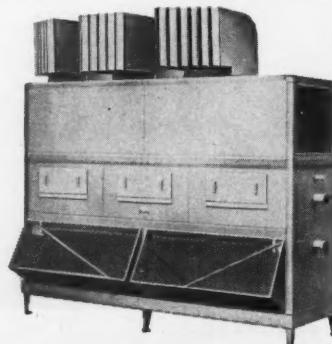


RECOLD "DELTA" COILS  
Whether it's a corner, backwall  
or sidewall installation,  
"You can do it with Delta."

RECOLD "FLOOR UNITS"  
Twelve models, seven cabinet sizes,  
twelve arrangements to meet your specific need.

**RECOLD**  
CORPORATION

7250 East Slauson Avenue, Los Angeles 22, California



more work to be done in the same space. New equipment includes a Boss linker and a Griffith Mince Master. The mill was installed in conjunction with an overhead rail bucket conveyor system. This relieves the load on the grinders and silent cutter while also entailing less handling.

The new automatic twist linker has increased production of linked sausage 50 per cent over previous methods with the added advantage of requiring very little floor area, according to Robert Redfearn. Besides its labor-saving features, the device produces links to an exact weight and size. The linker is coupled to a 500-lb. stuffer in line with a standard table. Linking is accomplished by a controlled mechanical twisting of the stuffing nozzle. One girl straightens casings which she applies to the horn while two other girls keep pace coiling the links on smokesticks and loading trees.

Redfern's meats are distributed by a fleet of 18 peddler trucks which are painted at three-year intervals to feature the company's "Prunella" animated pig trademark.

In advertising, the firm sponsors 30-minute TV programs in Atlanta and Savannah and employs spot announcements in many other Georgia cities. Billboards are utilized in key positions and signs publicizing the concern's products are painted on 100 of Atlanta's transit system buses.

### Eyes on Bargaining, UPWA To Build up Strike Fund

Preparations of the United Packinghouse Workers of America, AFL-CIO, for 1959 contract negotiations in meat packing and other industries will get under way in earnest next month when a \$2,000,000 strike fund authorized by the 1958 convention becomes the union's target, according to the current issue of *The Packinghouse Worker*, publication of the UPWA.

Beginning in January, a \$1 monthly increase in per capita payments from local unions into the fund will go into effect until \$2,000,000 is reached.

### Packaging Short Course

An industrial packaging short course will be held at Purdue University, Lafayette, Ind., March 2 to 13, 1959. Prof. M. M. McClure, assistant director of the adult education division, has announced. The two-week course will offer an opportunity for engineers, technicians, salesmen, laboratory staff people, materials handling men, warehouse and traffic or shipping supervisors and others to get training and new information.

## FROZEN

### Michigan Study Shows 50 Per Cent Cut In Costs by Retailing Frozen Red Meat

**M**EAT retailing costs could be cut in half by shifting to frozen meats, according to research completed recently at Michigan State University by Harold M. Riley and Austin B. Ezzell. A transfer of the processing and packaging operation from the retail store to the packing plant would accompany this cost reduction at retail level.

At least 60 per cent of labor costs, 55 per cent of space costs, 75 per cent of storage facility costs, and 100 per cent of preparation and packaging costs can be eliminated by shifting the sale of all red meats now sold in freshly packaged form to frozen meats. Since these factors account for more than 80 per cent of all meat retailing costs, the Michigan study claims that this would result in an aggregate saving of at least 50 per cent in all meat retailing costs.

Proportionately smaller cost reduction would result from shifting only partially to retailing red meats in a frozen form. Maintaining necessary cutting, packaging and merchandising personnel to handle part of the total sales in freshly packaged form would lessen the cost reducing effects of shifting to frozen meats. Even partial shifts could result in significant savings in retail costs, however.

In the M.S.U. study it was observed that food retailers are shifting to frozen meats in varying degrees. Some stores are undertaking to sell a relatively small proportion of all meats as frozen meats. Others, while shifting to heavier volumes of frozen

meats, are continuing to sell some freshly packaged cuts. A few have substituted the frozen form for all freshly packaged meats.

**SAVINGS BY SIZE:** Differences in store sizes were found to account for differences in cost reductions due to shifts from freshly packaged to frozen meats. Meat sales volumes for three different size ranges of stores were calculated from data collected in 1266 stores located in 12 North Central states and reported by the North Central livestock marketing research committee. A sub-group of smaller stores handled only 28 per cent of the meats sold by the entire group. This sub-group had an average weekly meat sales volume of \$400. A medium stores sub-group, accounting for 27 per cent of the stores and averaging \$1900 in weekly meat sales, sold 51 per cent of the meats handled by the entire group. A large stores sub-group, comprising 3 per cent of the stores, handled 22 per cent of the meat sold by the 1266 stores. Average weekly meat sales for this sub-group amounted to \$8,000.

By applying labor requirements established in earlier investigations for handling both frozen and freshly cut meats to average operations in each of the sub-groups, it was found in the study that significant savings could be realized regardless of the proportion of freshly packaged and frozen meats handled. Labor savings in hours averaged 20 per cent for all sub-groups which had shifted to 25 per cent frozen meats. By shifting to as much as 50 per cent frozen meats, a saving of over 40 per cent in hours of labor required could be realized, and when all red meats handled were frozen, meat department labor could be cut by about 65 per cent.

Labor costs were reduced on a somewhat different percentage basis, however, depending on the type of labor replaced by the shift to frozen meats. If most of the labor required for handling frozen meats replaced relatively high-priced labor of meat cutters, cost savings would be greater than hour savings. Conversely, if most of the high priced laborers in the meat department are retained, savings in costs can actually be smaller than savings in hours.

**OTHER COST REDUCED:** Simi-



APPETITE APPEAL is stressed in new line of six flash frozen portioned meats put out by Armour and Company. Included in the new golden breaded line are veal steaks in 3- and 4-oz. portions and veal, pork and beef chops in 2- and 4-oz. portions. Also available are 2-oz. veal drumsticks and 4-oz. chuck wagon steaks. All items are layer-packed in 10-lb. cartons and are easily removed as required for meal preparation.



## GREASEPROOF paper PROTECTION at low cost

In the American diet meats are basic. Economical all-purpose Rhinelander Glassine and Greaseproof papers are widely used in the giant meat packing industry . . . as inner liners and outer wraps, bands and labels, separator sheets and board liners . . . for meats and cold cuts, lard, shortening and the packaging of other by-products. These dense, *greaseproof*, high-efficiency papers protect against fat and oil penetration, retard rancidity . . . are neat, fresh, easy-to-print sanitary wraps. Available in standard grades, or tailored to fit your needs. For sound economical packaging, investigate Glassine and Greaseproof.

Ask your supplier, or write us for samples.



### RHINELANDER PAPER

Rhineland Paper Company • Rhinelander, Wisconsin  
Subsidiary of St. Regis Paper Company

lar comparisons for other cost factors revealed that savings in equipment cost varied from approximately \$1 per week for the average small store when shifting to 25 per cent frozen meats to as much as \$25 for the average large store which had shifted entirely to frozen meats. Rent savings ranged from about \$2 per week for the average small store if it shifted to 25 per cent frozen meat to as much as \$45 weekly for the average large store if it sold all its meats in a frozen form. Wrapping supply cost savings varied from about \$1 per week in the average small store which had shifted to 25 per cent frozen meats to \$108 for the average large store which had shifted over entirely to frozen meats.

Space released in the preparation and storage areas by shifting to frozen meats also could play a significant role in the total profit position of the retailer making such a shift. At least 35 sq. ft. could be released in the average small store in this study that shifted to 25 per cent frozen meats. At a gross sale of \$3 per square foot per week and a net profit of 1 per cent on sales, the return could be increased by as much as \$50 annually. For the average large store, this net profit could amount to as much as \$1,100 annually.

This particular M.S.U. study did not undertake to measure consumer reaction to shifts to frozen meats. Nor was it designed to determine comparative total costs of processing and distributing frozen meats with those of handling packaged fresh meats. Some savings in retail costs will add cost at other points in the meat marketing chain. But total meat processing and distribution costs may be reduced by shifting to frozen meats. Further research will be needed to determine answers to these questions.

### Says Much Of Britain's Beef In Future To Be Friesian

A British livestock scientist recently predicted that much of that country's beef will eventually come from a cross-breed carrying a Friesian strain. Speaking at an agricultural meeting, P. I. Bichan, manager of a Yorkshire testing station, declared that "the modern housewife wants lean, tender meat which can only be obtained from the young, quickly finished animal."

According to Bichan, "the Friesian and crosses have been shown to admirably satisfy the market." To achieve those results the Friesian is crossed with a beef breed. The Holstein-Friesian is strictly a dairy animal. It is well known in the United States where it is more commonly referred to as the "Holstein."

# Meat Merchandising Parade

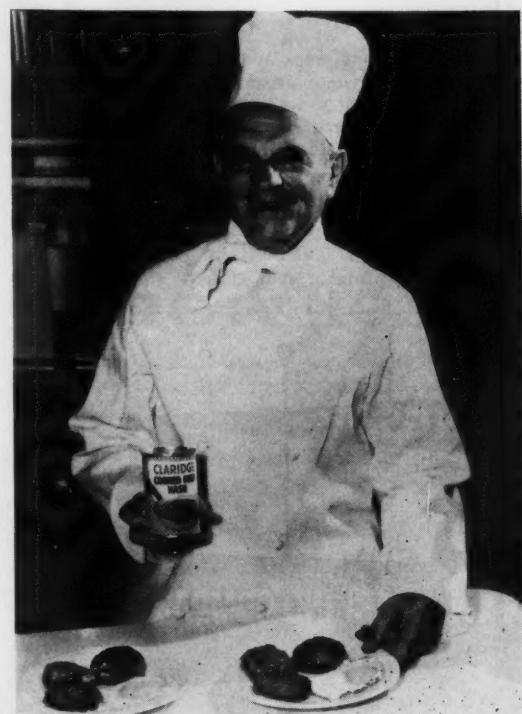
Pictorial and news review of recent developments in the field of merchandising meat and allied products.



"HOT DOGI" may be the comment made by this attractive young miss as she samples one to remind retailers of the upcoming National Kraut and Frankfurter Week, January 29 through February 7. The 11th annual observance of this promotion is an opportunity to boost wiener sales during an otherwise slow period. Poster illustrated above is available from National Kraut Packers Association, 202 S. Marion st., Oak Park, Ill.



GLASS MUGS and jars pictured above are new type container for five cured and cooked meat products of Colonial Provision Co., Boston. New glass containers are manufactured by the Hazel-Atlas glass division of Continental Can Co. Two items, sliced pork hocks (2 lbs., 8 oz.) and kielbasa sausage (4 lbs., 8 oz.), are offered in four-sided jars and reusable 9-oz. mugs. Bone-in split pigs feet also are available in the four-sided jars. Sliced veal tongues, Pic-Packs boneless pork hocks and lamb tongues are being merchandised in the mugs. In addition to meat products, hard boiled pickled eggs also are offered by Colonial Provision in jars.



THE FRENCH INFLUENCE has been added to one of America's favorite foods—corned beef hash. Claridge Food Co., Inc., Flushing, N.Y., recently commissioned famed food consultant, Anatole Gill, to perfect a corned beef hash with international savoir-faire. Gill, who attended the renowned Cordon Bleu in Paris, the foremost academy of culinary arts, has used his expert knowledge of flavors and spices for many canned, prepared and frozen foods available to the American consumer. His efforts with corned beef hash have succeeded in changing a standard popular food item into a savory taste treat. Claridge Corned Beef Hash is available in 1 1/2 oz. containers.



TASTE TEMPTING illustrations adorn new full-color, litho-printed packages used for frozen meats by Texas Meat and Provision Co., Dallas. The cartons, manufactured by Sutherland Paper Co., Kalamazoo, Mich., are already waxed to eliminate need for overwrap. Texas Meat and Provision uses cartons to merchandise its "Red-T-Kwik" line of fresh frozen meats. Line includes hamburger patties, molded steaks, minute beef steaks and breaded beef, pork and veal.

## MORE HOGS

### Fall Pig Crop Spurts; Farmers Breed More Sows for Spring

**P**ACKERS will have a much larger volume of pork to process and sell in 1959 as a result of the 17 per cent upward surge in the 1958 fall pig crop (over 1957) and a possible 12 per cent increase in the 1959 spring crop, it was revealed this week by the U. S. Department of Agriculture.

Pigs saved in the 1958 fall season totaled 42,470,000 head, or 17 per cent more than in 1957 and 21 per cent above the 1947-56 average. The 1958 fall crop was the third largest of record, being exceeded only in the war years of 1942 and 1943.

The combined spring and fall pig crops for 1958 were estimated at about 94,806,000 head, about 7,000,000 head greater than in 1957. This was 6 per cent more than both the 10-year average and 1956, but 1 per cent under the 1955 crop.

Farmers' reports on breeding intentions indicate 8,317,000 sows will farrow in the spring of 1959 (December through May). This would be an increase of 12 per cent from last spring, but only slightly above average.

This year's fall pig numbers were above 1957 in all regions of the country, with the heavy producing West North Central region showing the largest increase at 24 per cent. The North Atlantic states were up 3 per cent; East North Central, 14 per cent; South Atlantic, 10 per cent; South Central, 14 per cent, and the West, up 17 per cent.

The number of sows farrowing in the fall of 1958 has been estimated at 5,926,000 head, 15 per cent more than in the fall of 1957 and 12 per cent more than the average. The percentage increase in 1958 fall farrowings from 1957 was 3 per cent more

than indicated by farmers' intentions reports last June 1.

**LITTER RECORD:** The record 7.17 pigs saved per litter compares with 7.06 in 1957 which was the previous high for the fall crop. The increase in average litter size was general, with all regions showing an increase except the West North Central which was unchanged. This is the seventh straight year of increase in the average pigs per litter for the fall pig crop, and the current litter size is 9 per cent above the 6.60 pigs per litter for the 1951 fall crop.

The percentages of sows farrowing each month during the fall season compared with 1957 were as follows: June 1958, 14.0 per cent compared with 14.4 in June 1957; July, 15.4 compared with 14.8; August, 23.8 and 23.1; September, 25.6 and 26.0; October, 14.0 and 14.6; and November, 7.2 and 7.1.

**1958 SPRING CROP:** The 1958 spring pig crop has been estimated at 52,330,000 pigs, 1 per cent above 1957. Sows farrowed in the 1958 spring season totaled 7,428,000, 2 per cent more than a year earlier.

Farmers' reports on breeding intentions for spring farrowing show increases for all regions of the country. The North Atlantic states show an increase of 5 per cent; East North Central, up 8 per cent; West North Central, 12 per cent; South Atlantic, 11 per cent; South Central, 21 per cent; and West, 21 per cent. If the intentions for spring farrowings materialize and the number of pigs saved per litter equals the average, with an allowance for upward trend, the 1959 spring pig crop would be 13 per cent more than in 1958, 8 per cent above

average, and the largest since 1951. The intended number of sows for 1959 spring farrow for nine of the Corn Belt states is 10 per cent more than a year earlier. These states are Ohio, Indiana, Illinois, Wisconsin, Minnesota, Iowa, South Dakota, Nebraska, and Kansas and they accounted for 67 per cent of the 1958 United States pig crop.

**HOGS IN NINE STATES:** The number of all hogs and pigs on farms December 1 in the nine states totaled 41,891,000 head. This was 13 per cent more than the 37,212,000 head a year earlier. Each of the nine states showed more hogs on farms this December 1 than a year earlier. The increases ranged from 4 per cent in Ohio to 24 per cent in Kansas. Other states show increases as follows: Indiana, up 12 per cent; Illinois, 10 per cent; Wisconsin, 5 per cent; Minnesota, 16 per cent; Iowa, 13 per cent; South Dakota, 23 per cent; and Nebraska, 19 per cent. Hogs and pigs six months old and over totaled 15,486,000 head, 3 per cent more than a year earlier. The number under six months of age was 19 per cent more than last December, with an increase of 22 per cent in the three to six months age group and an increase of 16 per cent in the number of pigs under three months old. The 12,574,000 pigs under three months old on farms December 1, 1958 accounted for 30 per cent of all hogs, compared with 10,806,000 head a year earlier, or 29 per cent of the total hogs. Pigs three to six months of age totaled 13,831,000 head, 33 per cent of all hogs this year, compared with 11,367,000 head, or 31 per cent of the total a year earlier.

OLD PLANTATION SEASONINGS

A. C. LEGG

PACKING COMPANY, INC.

ing

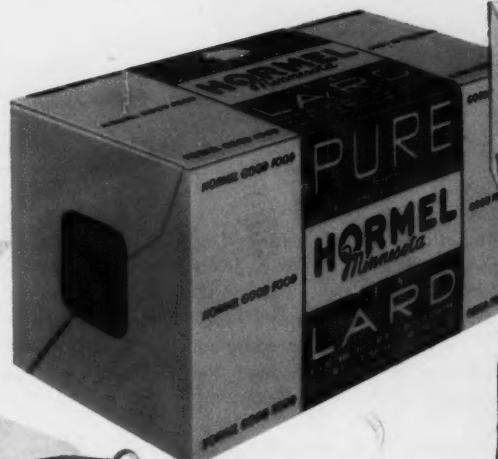
1951.  
er 1959  
e Com  
e than  
e Ohio,  
Minne-  
braska,  
ed for  
States

6: The  
farms  
totaled  
13 per  
head a  
head a  
states  
this De-  
rer. The  
cent in  
. Other  
ows: In-  
10 per  
Minne-  
er cent;  
t; and  
and pigs  
ed 15,  
re than  
nder six  
nt more  
increase  
to six  
crease  
of pigs  
12,574,  
old on  
counted  
pared  
arlier, or  
gs. Pigs  
totaled  
nt of all  
ith 11,  
t of the

## appetite appeal



## with fourfold **IMPACT!**



in Hormel's



## new lard carton by

A watched package never grows cold! Today's wise packagers realize that continual up-dating is necessary if a package is to do its job of attracting, telling and selling—just as Hormel has added new beauty and appeal to its well-known lard carton with colorful lithographed serving suggestion vignettes on all four sides. The result? A dynamic new sales force at the point of sale!

For precision printing that wins bigger sales, for craftsmanship backed by over half a century of experience, for the widest variety of packaging materials and printing processes available anywhere—call your Milprint man *first!*

\*Reg. U. S. Pat. Off.

This insert lithographed by Milprint, Inc.

**Milprint\*** INC.  
PACKAGING MATERIALS

General Offices, Milwaukee, Wisconsin  
Sales Offices in Principal Cities

printed cellophane, pliofilm, polyethylene, saran,  
acetate, glassine, vitalium, "mylar"\*, foils, laminations,  
folding cartons, bags, lithographed displays,  
printed promotional material.

#150 Boss "H-Control" Hydraulic Grate Dehairer. The hydraulic controlled dehairer with simplified "H" type lever control.



## Complete DEHAIRING Control

Mechanical muscles directed by a single "H TYPE" lever, gives the operator complete control of throw in, throw out, cradles at all times.

"H TYPE" shift lever operates in a manner similar to automotive shift

levers. The #150 BOSS "H-Control" Dehairer's smooth, powerful, hydraulic action, responds instantly to operator's touch. Injury to hogs is eliminated by constant "H-CONTROL" and through the flexibility of hydraulic action.

### POINTS FOR PURCHASERS

- ▼ Heavy steel construction throughout.
- ▼ Grate bars—extra heavy, high quality, cast iron.
- ▼ Cradles—perfectly formed forged steel, reinforced with welded-in tie rods.
- ▼ Scraper shaft turns on self aligning, totally sealed, roller bearings.
- ▼ Totally enclosed reducer gears running in oil.
- ▼ Hog killing and kindred equipment to go with dehairers.

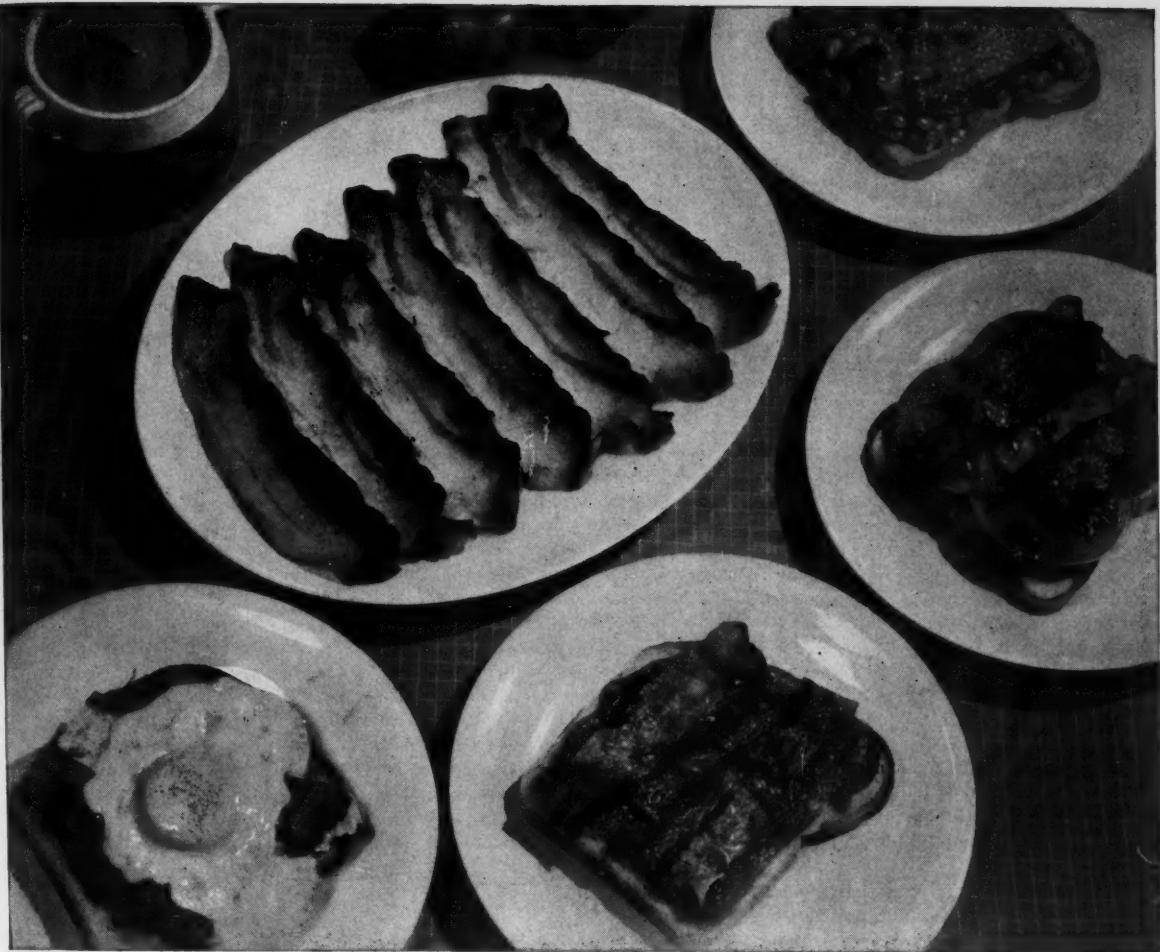
- ▼ Spray pipes with Globe Valve and powerful force spray nozzles.
- ▼ Standard 10 H. P. motors.
- ▼ 12 standard, 4 point stars, fitted with 4" BOSS belt scrapers.
- ▼ Installation supervision by factory service man available.
- ▼ Capacity 125 hogs per hour.
- ▼ Built by world's foremost Dehairer manufacturer.
- ▼ Replacement parts in stock.

### WRITE FOR COMPLETE DETAILS

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



# Like Magic

BACON and other processed meats are transformed into tempting and savory dishes by the wizards of the kitchen.



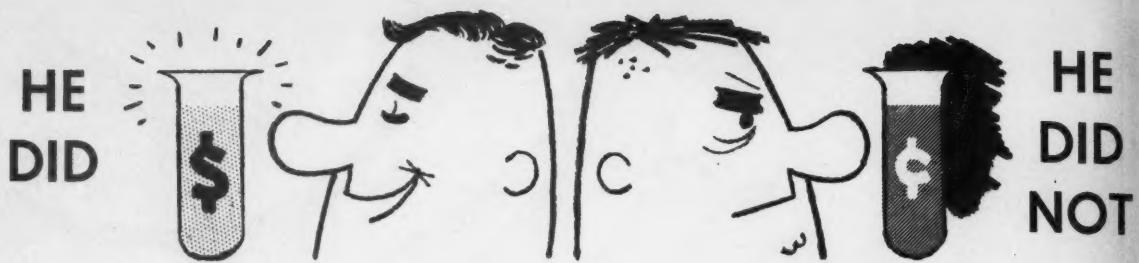
*Among the many products for meat processing originated in our research laboratories are the famous*

But the taste and texture of imaginatively prepared, smartly served meats depend on the magical effects of distinctive cures and seasonings. You'll find none finer than those named PRESCO PRODUCTS — anywhere!

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

**PRESERVALINE...HOME OF PRESCO PRODUCTS**  
 MANUFACTURING COMPANY  
 FLEMINGTON • NEW JERSEY  
 CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 12

*Since 1877*



## Use Proper Procedures to Get Light Tallow

**M**AJOR improvements in tallow production methods over the past decade were discussed by Donald S. Austin of the fats buying service department, Procter & Gamble Manufacturing Co., Cincinnati, at the 25th annual meeting of the seventh regional area, National Renderers Association, in St. Louis.

Quality improvement means more profits for renderers, he pointed out, and these profits often could be realized with existing equipment or with very little additional capital outlay. All fat potentially is light fat, Austin noted, listing some practices to safeguard quality. Some of his comments follow:

The rendering industry has been going through a transition period in recent years. For many years the industry stayed with open kettle and wet rendering, then gradually shifted to dry rendering. About 10 years ago a renewal of interest, both in improved quality of inedible tallow and greases and in new methods of raw material handling and processing, became apparent.

What has brought about this increased interest in both quality and production equipment and methods? It is consumer demand for finished products of higher quality. This consumer demand for better products has caused the fat buyer to purchase fats of higher quality at higher prices. In turn, this has led to the establishment of justified price differentials between the various grades. Thus, an incentive has been created for the renderer to produce high quality fats, particularly since in many instances the price differential premium is actually in the nature of a bonus.

We believe the remarkable improvement shown in the quality of the inedible tallow and greases purchased by P & G is typical. This change has affected both the total supply of light colored fat available and the overall characteristics of the

fats in the various commercial grades.

Over the years the housewife has demonstrated that she prefers and is willing to pay for a high level of quality in the products she uses. Soap is no exception to this trend, and whiteness normally has been taken to be indicative of high quality.

**WHY LIGHT FATS?** Even if the finished soap has color added, the base soap must be white or a muddy appearance results. As the color of the tallow and grease from which it is made determines the color of the resultant soap, especially when made in the kettle boiling process, the soap-maker has paid premiums to buy the lighter grades of fat. The inadequate domestic supply of light tallow and greases prior to 1940 was supplemented by imported light tallow as well as such substitutes as marine oils, etc. However, when we returned to a more nearly normal domestic fat supply some 10 years ago, sufficient light fat was still unavailable to meet the industry's growing demands and sizeable imports were not available.

In 1947 a total of approximately 1,500,000,000 lbs. of tallow and grease was used by the soap industry. Using the refined and bleached color to classify light fats because it correlates better with final soap color than raw or FAC color; only 25 per cent of this 1,500,000,000 lbs. was light in color using the usual color level of 3.0 red. The remainder of the supply was equally divided between intermediate and dark grades. Thus, less than 500,000,000 lbs. of tallow and grease were available to the soap-makers producing really white products. This was far short of the demand for such fat.

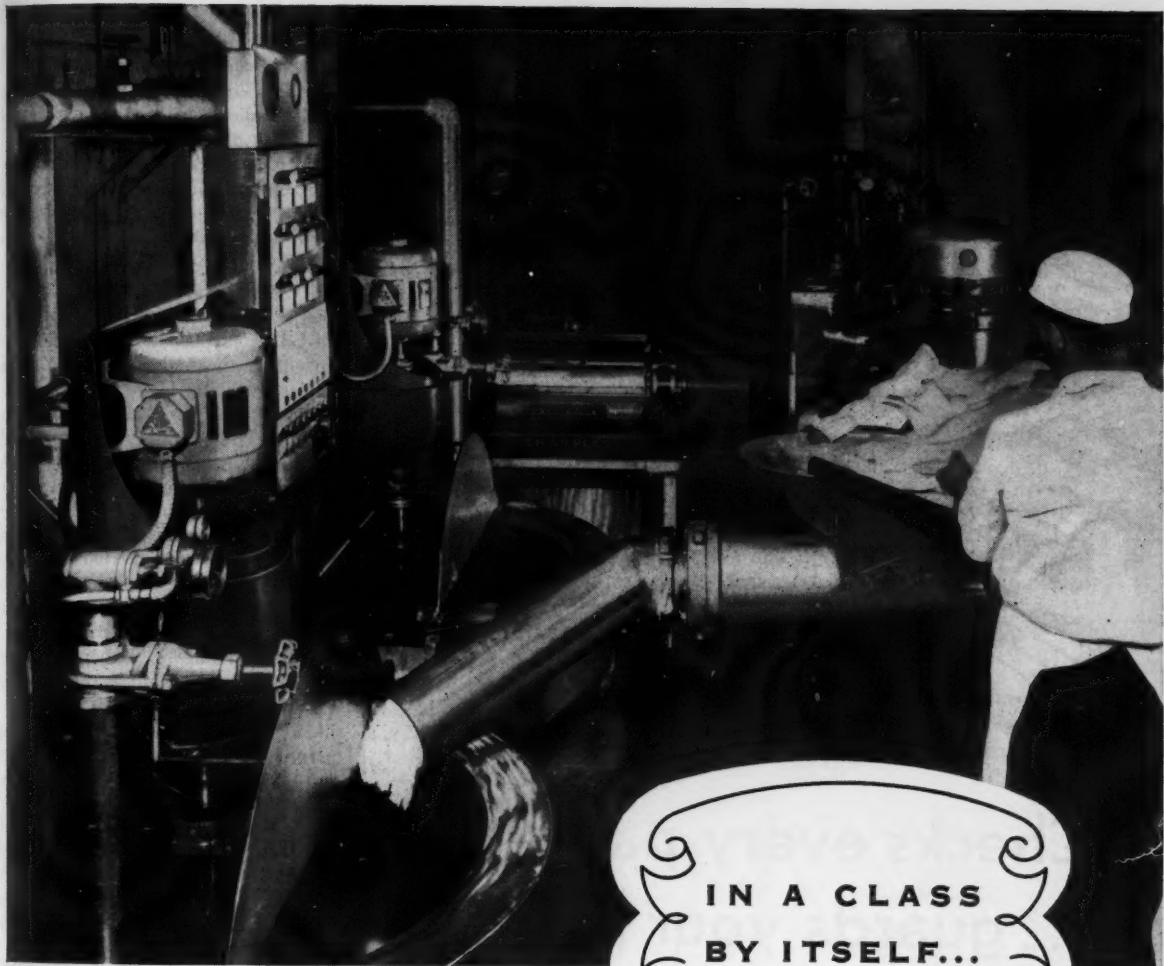
In 1957 a total of 1,194,000,000 lbs. of tallow and grease was used in soap. This does not include that used in synthetic detergents. Of this total, 70 per cent or 836,000,000 lbs. were available for light colored soaps. The intermediate grades were vir-

tually eliminated and the dark grades decreased slightly to 30 per cent.

Not only has the portion of the supply available as light fat been greatly increased but an equally important improvement in the quality of the fat in the various grades has been obtained. Thus, for light fats, for example, the average color today is 46 per cent lower than in 1947, the ffa. is 15 per cent lower, and moisture and impurities are one-third lower. Extra premiums available to producers have been substantial.

Twice in the past 10 years the introduction of improvements in the quality of our soap has made necessary the purchase of substantial amounts of tallow and greases of higher quality than was available generally before. In terms of the trading grades, the best inedible tallow prior to about 1950 was fancy tallow which was defined as a fat of 7 FAC color or lighter. However, the trade specifications did not include a limit on the very important refined and bleached color. A fair amount of fancy tallow was not bleachable below the desired limit of 2.0 Lovibond red and thus was not usable in the top grade soaps. Therefore, the premiums paid for such fat were a loss to the buyer. It was possible to work with the renderers to develop the proper processing techniques to produce fat at a 2.0 maximum RB color regularly, and sufficient became available to permit establishment of a bleachable fancy tallow grade.

A more difficult problem was faced within the past two years when an improvement in our top grade milled soap created the need for substantial quantities of tallow and grease which had to be of a quality far higher than anything available before. Heretofore, the best commercial grade of inedible tallow was fancy bleachable and this was considered to be very superior in quality. For our new grade, we set standards which meant the



SHARPLES Low Temperature Rendering installation in the plant of TRUNZ, Inc., Brooklyn, New York.

IN A CLASS  
BY ITSELF...

#### Discriminating renderers

are realizing in the Sharples Low Temperature Rendering Process, superiority of fat products, and high profits from the production of edible partially defatted protein tissue which has found use in certain meat products, in accordance with Federal Regulations.

Your rendering operations too, can reflect the experience and creative engineering which is synonymous with the name Sharples.

THE **SHARPLES** CORPORATION  
  
 2300 WESTMORELAND STREET / PHILADELPHIA 40, PENNSYLVANIA  
 NEW YORK • PITTSBURGH • CLEVELAND • DETROIT • CHICAGO • HOUSTON • SAN FRANCISCO • LOS ANGELES • ST. LOUIS • ATLANTA  
 Associated Companies and Representatives throughout the World

# SELECTROL®

## AUTOMATIC CHECKWEIGHER



MODEL 1200 SELECTROL

## Checks every package ... guards your profits

Selectrol eliminates the need for time-consuming individual weighing of packaged items such as franks, sliced luncheon meats and bacon. Selectrol is an automatic checkweigher that fits into your production line where packages leave packers. It weighs, sorts and counts every package at speeds up to 100 units per minute. Overweights and underweights are smoothly diverted to separate lines for correction. Tolerances are adjustable and rejection accuracy can be held to one gram. Statistical automatic control unit available as companion equipment.

Selectrol is made by the Exact Weight Scale Company and backed by more than 17 years of experience in hundreds of successful installations. For complete details on Selectrol for automatic weighing of meat products, write for Bulletin 3269.



### THE EXACT WEIGHT SCALE CO.

915 W. FIFTH AVE., COLUMBUS 8, OHIO

In Canada: 5 Six Points Road, Toronto 18, Ont.

Sales and Service Coast to Coast



**BETTER QUALITY CONTROL . . . BETTER COST CONTROL**

process of deterioration in the raw materials had not proceeded to more than one-fourth to one-half that permitted by bleachable fancy. A more rigid application of the techniques that had already proved successful again gave confirmation that they are right by providing fats of the desired quality even through the summer months—understandably the lowest period of fat quality.

### MORE PROFITS AVAILABLE

How many companies today are losing out on profits because their products are not of the highest possible grade that is available from their raw materials? There are probably quite a number. These profits I speak of could in many instances be realized with the existing equipment or with very little additional outlay of capital.

As an example of the magnitude of the increase in profits that has been obtained in recent years through combined manufacturer-buyer efforts, the following is of interest.

I have made a rather judicious selection of 14 of our suppliers with whom we have worked. These suppliers have all shown increases in quantity as well as quality of production, but the range in their monthly output is from one to seven cars.

Using their current production and calculating the increased profits on the basis of present quality, these 14 plants had a total combined increase in profits of \$354,950 per year. This is an average of \$25,352 per plant.

As another more specific example, one of our midwestern suppliers had been producing one grade, bleachable fancy tallow, from his entire production. By simply segregating his trap fats, improving his offal cleanup and using the TSP wash, he produced top white tallow and off-B" white grease. From January 1 through March 3, 1958 we paid him \$5,020 in extra profit over bleachable fancy. Actually, this represents only a portion of the overall dollar profit that has been realized during the past few years. The firm's output actually has been improved from special to top white tallow. On today's market, this represents a premium of approximately  $\frac{1}{2}$  cent per pound.

Since quality improvement means more profits, how do we get it?

1) You must have a thorough knowledge of rendering principles.

2) You must have adequate and mechanically sound equipment.

3) You must have good supervision with a desire and a constant enthusiasm continually to seek improvement in all phases of your operation. To stand still will eventually cause you

the raw  
to more  
that per-  
A more  
techniques  
successful  
they are  
the desired  
summer  
the lowest

TABLE:  
are losing  
products  
ole grade  
raw ma-  
quite a  
of could  
ized with  
with very  
capital.  
mitude of  
has been  
through  
er efforts,

judicious  
sellers with  
these sup-  
reases in  
of produc-  
monthly  
cars.  
ction and  
profits on  
these 14  
l increase  
year. This  
r plant  
example,  
sellers had  
leachable  
e produc-  
his trap  
anup and  
produced  
B" white  
through  
m \$5,020  
ble fancy.  
a portion  
that has  
past few  
tually has  
al to top  
arket, this  
approxi-

nt means  
get it?  
ugh know-  
s.  
quate and  
ent.

supervision  
ent enthus-  
rovement  
ration. To  
cause you



across the  
lan' with  
**DAPPER DAN**



... at the fashion  
show

This season,  
and  
every season,  
Daniels design  
and  
produce  
the newest,  
smartest thing  
in  
high-style  
wraps  
for your  
product.



creators • designers  
multicolor printers  
of flexible packaging

there is a Daniels product to fill your needs

SALES OFFICES: Rhinelander, Wisconsin . . Chicago, Illinois . . Haverford, Pennsylvania . . Akron, Ohio . . Omaha, Nebraska . . Dallas, Texas . . Whittier, California

Here's a NEW

# WRINKLE

for taking out

WRINKLES!

If you wrap hams, butts, picnics or any other bulky item in transparent film,

**YOU NEED A GREAT LAKES SHRINK TUNNEL!**

Automatically, in seconds, this unit makes heat-shrink wraps fit skin tight. Takes out every wrinkle and fold. Works like magic on even the most awkwardly shaped items. Gives increased sales appeal, extra resistance to handling and improved shelf life at no higher film cost, no added labor cost.



Great Lakes Shrink Tunnel Unit at left is set up for two operators. Has double wrapping stations with inset sealing plates and individual film dispensers. Shrinks wraps by rapidly swirling dry heated air over product—no messy water or steam to increase cleanup and upset refrigeration.

Shrink Units in junior or senior sizes are available for shrinking only, or with added wrapping tables, or as part of complete line with up to eight wrapping stations. They are used extensively on or with most packaging machines using shrinkable films. Choice of conveyor length with single or multiple belts. Can be set up to give any production or fit any floor space. Let us help you plan your installation!

 **Great Lakes**

2500 Irving Park Road

STAMP & MFG. CO., INC.  
Chicago 18, Illinois

1957 our  
25<sup>th</sup>  
year

to go backward instead of forward.  
4) A source of good raw materials.

Fat rendering is based on scientific principles that can be applied either to replace or supplement the knowledge which has been passed along by word of mouth.

To most of us rendering means the release of visible fat from fatty tissues. To be brief, the fats stored in animal bodies are in the form of tiny globules, each globule being inside a living cell. These globules are very small and vary greatly in size but, if we take the largest, about 3,000,000 are needed to make a pound of fat and with the smallest, the number is more in the magnitude of 1,000,000,000,000.

**GOOD PROCESSING PRACTICES:** It is general knowledge that there is little natural coloring material in the fat of a freshly slaughtered animal and that prompt rendering under good conditions produces high quality fat, light in color and low in ffa. Poorer grade fats are caused by damage to the fat either from poor rendering practice or exposure. In other words, all fat potentially is light fat and fats that grade lower simply reflect the degree of abuse they have received.

Since the raw fatty materials are perishable, many dollars are lost because the final product is downgraded even before the raw materials are processed. Therefore, your plant should be geared to be able to process the raw materials within a very limited time after receipt at the plant. This may mean odd shift work or even reorganization of trucking.

Raw materials should be carefully segregated by grade; fresh, clean material will make light fat of low ffa. content. Dirty or decayed material will make dark fat of high ffa. content. All raw materials should be ground to a uniform size before rendering and all manure bearing offal thoroughly hashed and washed.

It has been found to be particularly advantageous to maintain 5 to 10 psi. jacket steam pressure all during the loading cycle. Doing this will stop bacterial action and destroy fat-splitting enzymes that create ffa. Cooking must be carefully controlled with the lowest jacket pressure that will cook in a reasonable time. Usually 60 psi. is enough. The end point should not exceed 235 to 240° F. Finish temperatures above this limit may seriously damage the refined and bleached colors of potentially light fats.

Settling is the normal method of removing moisture and impurities. Fat should always be heated to 180° F.

forward  
materials.  
scientific  
and either  
the knowl-  
d along

means the  
in fatty  
s stored  
form of  
being in  
globules  
easily in  
st, about  
make a  
smallest,  
agnitude

**PRAC-**  
edge that  
material  
slaughtered  
rendering  
aces high  
and low  
e caused  
from poor  
sure. In  
y is light  
r simply  
they have

aterials are  
lost be-  
upgraded  
aterials are  
ur plant  
able to  
within a  
ot at the  
ift work  
cking.

carefully  
n, clean  
t of low  
ed man-  
high fa.  
ould be  
ore ren-  
ing offal  
ed.

particularly  
o 10 ps.  
ring the  
will stop  
fat-split-  
Cooking  
with the  
will cook  
y 60 ps.  
ould not  
a temper-  
seriously  
bleached

method of  
rities. Fat  
180°F.

and allowed to settle at least eight hours. However, either brine or TSP washing is added insurance in producing clean tallow, and usually gives the added benefits of lighter colors and slightly lower ffa.

Fat in storage should be kept as near as possible to the original quality. Clean, dry fat stored at ordinary temperatures in clean tanks will keep very well. Fat in the presence of moisture and impurities breaks to form free fatty acids and glycerine. The color darkens at the same time.

Again I would like to emphasize that rendering is based on sound chemical engineering principles and success is not achieved through a series of lucky guesses. Quality improvement can be attained when you have the basic fundamental principles well applied, good supervision, sound equipment and a constant enthusiasm for improvement. Quality improvement means added profits.

### AMI Foundation Finds New Feed Uses For Blood Meal

Owners of slaughtering plants, as suppliers of blood meal, and feed manufacturers, as users of this by-product, are intensely concerned about a new animal feeding value placed on the nation's annual output of 160,000 tons. The monetary value, based on NP's market quotations, totals \$19,680,000.

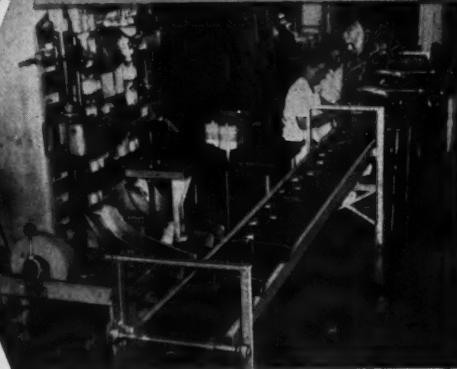
The American Meat Institute Foundation has just completed a comprehensive report on the value of blood meal as a feedstuff. The research was conducted by O. G. Rasmussen, C. Richard Myers, Michael M. Darrow and O. H. M. Wilder. The report is titled "AMIF Bulletin 39."

The report points out that a 2 per cent level of blood meal fed to chickens, using the corn and soybean oil meal basal ration, gave a greater growth response than did any of the higher levels of blood meal. In the chick rations, where meat and bone meal was the principal source of protein, the 4 per cent level of blood meal resulted in the largest weight gains obtainable in the experiment.

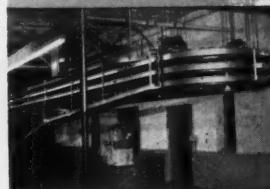
The Foundation report further indicates that various amounts of blood meal were fed to laboratory animals to determine the optimum level for supplementation of ordinary swine rations. The results indicate that the addition of 2 to 3 per cent of blood meal increases weight gains over a basal ration composed mainly of corn and meat and bone meal. Swine-type rations, made up of corn and meat and bone meal, are often made more efficient by the addition of 2 per cent dried blood to the ration.

# LOOK

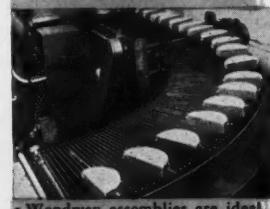
HERE'S  
THE NEW  
DO-IT  
YOURSELF



## WENDWAY CONVEYOR SYSTEM



• Simple or Complex—Wendway unitized assemblies may be easily ceiling mounted to save valuable floor space.



• Wendway assemblies are ideal for all light production and processing work. May be castor mounted for full portability.



• Where solid belt conveyor is required, canvas, Neoprene, rubber, etc., can be supplied to meet the need.

Write  
Today



UNION STEEL PRODUCTS CO.  
ALBION, MICHIGAN

#### ATTENTION DISTRIBUTORS!

A limited number of exclusive territories are still available. Contact USP for information.

Gentlemen:

Please rush me detailed information, specifications and prices on your Wendway conveyor assemblies.

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

Please have your representative call at once

# CONTINUOUS STUFFING WITH THE NEW GLOBE-BECKER



## VACUUM CONTROLLED STUFFING MACHINE

Send for this  
Free Catalog  
Today!

### WITH THESE ADVANTAGES:

- ★ Fast, Continuous Operation
- ★ Air-free Product with Controlled Vacuum
- ★ Product Improvement
- ★ Ease of Cleaning
- ★ Economy of Operation and Maintenance
- ★ Complete Safety
- ★ Easy Installation

This revolutionary Globe-Becker machine represents the greatest advance in the history of sausage manufacture. Continuous stuffing and the removing of air by controlled vacuum as the meat enters the casing provides an entirely new conception of sausage production.



Globe equipment is now available through NATIONWIDE leasing program



**THE GLOBE COMPANY**  
4000 S. PRINCETON AVE., CHICAGO 9, ILLINOIS

# The Meat Trail...

## Leonard Pfaelzer Elected President of Pfaelzer Bros.

LEONARD PFAELZER has been elected president of Pfaelzer Brothers, Inc., Chicago purveyor of meat, seafood and poultry to restaurants and institutions. Pfaelzer, who joined the firm in 1924, had been serving as executive vice president before his election to the firm's presidency. He succeeds his brother, ELLARD PFAELZER, who has been elected to the newly-created post of vice chairman of the board. MONROE PFAELZER remains as chairman of the board.

Leonard Pfaelzer has been closely associated with the company's sales and merchandising programs since he joined the company. When the firm entered the institutional field, Pfaelzer traveled the country extensively to learn first-hand the specific problems and needs of restaurant and hotel operators. He developed an intimate knowledge of his customers' operations and, as a result, was able to pioneer many of the methods which are now accepted as standard practice by institutions.

He set up the company's national sales organization and, as sales manager, inaugurated a specialized training program for salesmen based on a complete knowledge of the firm's product line and all phases of institutional kitchen operations. He became



L. PFAELZER

vice president in charge of sales in 1948, a position he held until his election as executive vice president of Pfaelzer Brothers in 1956.

Pfaelzer Brothers, which was found-



E. PFAELZER



M. PFAELZER

ed in 1918, was the first company to provide a specialized meat supply service for restaurants and institutions. The company also supplies its products by mail order to consumers through its home service division.

## Klarer Acquires Arabi and Dixie Firms in Louisiana

The Klarer Co. of Louisville, Ky., has acquired more than 80 per cent of all the outstanding capital stock of Arabi Packing Co. and its wholly-owned subsidiary, Dixie Packing Co., both of Arabi, La.

THEODORE H. BROECKER, board chairman of Klarer, has announced. Price of the purchase was not dis-



T. H. BROECKER

closed, but Broecker said the stock was bought from a small group of individuals. With the purchase of these two companies, Klarer now operates five divisions. The Klarer firm acquired Emmart Packing Co. by merger in 1957 and previously had taken over Louisville Provision Co. in 1947 and C. F. Vissman, Inc., in 1950. All three firms are being operated by Klarer as separate divisions.

The purchase of the two Louisiana meat packing companies will give Klarer an additional 200 employees, raising total employment to nearly 1,500 persons. FRED DYKHUIZEN will continue as manager of both the Arabi and Dixie operations.

The addition of the two firms marks the first time Klarer has acquired any operations outside of Louisville. "This will enable Klarer to serve its southern territory better and improve our position in the Cuban and Puerto Rican markets. It also will enable us to expand our market in the Caribbean to South America," reported G. J. AMSHOFF, president of The Klarer Co.

## JOBS

Food Management, Inc., Cincinnati, has been retained to manage Gold Medal Packing Corp., Utica, N. Y., which recently was purchased by New York and Philadelphia interests. However, NORMAN BRAMMALL, president of Food Management, Inc., is not an officer of Gold Medal Packing Corp. as reported in the NP of December 6. JOHN C. WEIST of Cincinnati is president of the reorganized Utica firm; LOUIS J. D'AGOSTINO, former general manager, is vice president, and INVING GROSSMAN is secretary.

REIN THOMASMA has been appointed sales promotion manager and WILLIAM KRONERT has been appointed manager of the specialty food division of Johnson & Schmidt Provision Co., a subsidiary of The Schmidt Provision Co., Toledo, O. Thomasma had previously served with Thomasma Bros. Packing Co. of Grand Rapids, Mich. Kronert was formerly with Marhoefer Packing Co., Inc., Muncie, Ind., and Armour and Company.

Two new appointments in the foods division of Armour and Company, Chicago, have been announced. WILLIAM J. OHL has been named manager of engineering for Armour foods, a new position. Ohl, who has filled various engineering assignments for



GOLD EMBLEM in recognition of 50 years' service in the meat industry has been awarded to Gaston Escoube, retiring member of the foreign relations and trade department of the American Meat Institute. Photo shows chairman of the AMI's foreign relations and trade committee, Chris T. Marsau (left) of The Rath Packing Co., presenting the award to Escoube (center), as Minor Conn of Swift & Company observes ceremony.

several leading corporations, will supervise the construction and maintenance, methods and industrial engineering departments. **CARL O. WESSMAN** has joined the company as budget manager for Armour foods, a new position on the controller's staff. Wessman has had extensive experience in the industrial planning, forecasting and budgeting fields.

**DONALD L. LUND** has been named district sales manager for the metropolitan New York area of John Morrell & Co., Chicago. He succeeds **DAVID KATZ**, who resigned recently. Before his promotion, Lund was car route sales manager in New York City. He will continue in this assignment in addition to his new duties. Lund will be responsible for all selling activities in the district, except for carlot beef sales.

**C. HARMON UTLEY** has been promoted to the office of vice president in charge of sales promotion at Marhoefer Packing Co., Inc., Muncie, Ind., according to **JOHN H. MARHOEFER**, president. Utley, a 39-year veteran of the meat industry, has been associated with Marhoefer Packing for the past 11 years.

## PLANTS

Hygrade Food Products Corp., Detroit, is formulating plans for expansion and relocation of some of the company's New York City facilities, due in part to pending acquisition of some of the properties by the New York City housing development program. **HUGO SLOTKIN**, president and chairman, said in the company's annual report for 1958. The modernization program in the Hygrade plant at Richmond Va., is "progressing satisfactorily," he reported. Negotiations are underway for the sale of the smaller Hygrade plant in Philadelphia, Slotkin said. The company obtained larger Philadelphia facilities last May by purchasing Girard Packing Co.

**RAY CAPLENOR** has acquired the interest of **W. L. ANDERSON** in Dixie Sausage Co., Lebanon, Tenn. The concern slaughters and processes pork, veal and beef, serving middle and eastern Tennessee.

An inedible rendering plant is being constructed by Stark, Wetzel & Co., Inc., behind its plant on W. Ray st. in Indianapolis. All the equipment previously used at the Gardner lane and Ray st. plants will be housed and operated in the new building. Chutes and conveyor systems will eliminate much handling. Inedible products will

travel through chutes from the killing or offal floor directly into the new building. The new construction will also house eight cookers; six storage tanks, ranging in capacity from 5,000 to 60,000 lbs., and other rendering equipment. A grinding room, an extraction room and a cooking room will be on the ground floor.

The St. Joseph, Mo., plant of Armour and Company has taken over the sheep killing operations formerly handled at the company's Kansas City plant, according to **HAROLD GLASS**, general manager of the St. Joseph plant. The Kansas City plant, in turn, will take over the calf kill operations of the St. Joseph plant. The St. Joseph plant will continue to purchase calves, but will ship them to Kansas City for processing.

**JOHN STRATMAN** has opened a new sausage plant and meat market at 164 N. E. 54th st., Miami, Fla. Stratman has another sausage plant and market at 572 N. E. 125th st. in North Miami, which he has operated for 14 years. The new plant is equipped to manufacture more than a dozen varieties of sausage.

**Carr Packing Co., Inc.**, of Albany, N. Y., is planning a \$150,000 addition which will double its facilities. A two-story brick addition will be constructed adjoining the main four-story building. The expansion will mark the firm's entry into the frozen meat processing field.

**Arthur Meat Packing Co.**, Bourbon, Ill., has been issued a corporate charter authorizing the firm to slaughter, render, buy, sell and deal in hogs, cattle and all classes and description of livestock. The charter authorizes issuance of 200 shares of class A stock of no par value. Incorporators were **WALTER H. GINGERICH**, **MARTHA GINGERICH** and **HENRY PLANK**.

## TRAILMARKS

**L. E. WINNETT**, vice president of John Morrell & Co., Chicago, has

been appointed a member of the sales and merchandising committee of the American Meat Institute, **HOMER R. DAVISON**, AMI president, announced. The sales and merchandising committee consists of sales managers and sales executives in the meat industry. The purpose

of the group is to maintain contact for the Institute with the retail trade. The committee also supervises a sales training program.

**R. B. HIXSON** has announced the formation of a brokerage firm serving the meat industry under the name of Hixson & Sons. The new firm is located in Hinsdale, Ill., and the telephone numbers are FAulty 5-0110 and FAulty 5-0111.

**GOTTFRIED O. MAYER**, executive vice president of Oscar Mayer & Co., Madison, Wis., has been appointed to the Madison Chamber of Commerce board of directors. He replaces **CARL G. MAYER**, vice president of the firm, who recently resigned from the Chamber's board.

**Col. JAMES P. LITTLEJOHN** will take over as commandant of the Quartermaster Food and Container Institute for the Armed Forces, Chicago, on February 6, replacing Col. **ERVIN L. KEENER**, who will become deputy commander of the Utah General Depot at Ogden. Col. Littlejohn recently completed a term of duty in Korea, where he served as senior Quartermaster advisor to the Republic of Korea.

**THOMAS R. BRADLEY**, 65, and **C. C. RICKHOFF**, 68, department managers at The Rath Packing Co., Waterloo, Ia., have retired. Bradley began his career at Rath in 1934 as a route salesman. He managed Rath's Cleveland office from 1936 to 1943. He then took a leave of absence to serve with the Office of Price Administration in Washington, D. C. In 1946, Bradley organized and became manager of the institutional department at Rath. In 1947 he established the poultry department and in 1955 he set up the institutional frozen food sales department. Rickhoff has served Rath for 37 years as the company's credit manager. From 1944 to 1948 he served as a member of the board of directors of the National Association of Credit Managers.

An insurance committee has been appointed by **E. F. FORBES**, president and general manager of the Western States Meat Packers Association, to advise the trustees of the various insurance programs carried on by WSMPA for the benefit of its members. In addition to Forbes, committee members are: **LOUIS HAGEMAN**, Luer Packing Co., Los Angeles, chairman; **ALLAN PETERSON**, Walt Schilling Co., Santa Cruz, Calif.; **ROBERT POER**, Tempe Meat Co., Tempe, Ariz., and **EUGENE MALO**, Del Monte Meat Co., Portland, Ore.



L. E. WINNETT

## Proposal Would Shift State Meat Inspection in Florida

Responsibility for state meat inspection in Florida would be placed under a new division of animal industry and financed by funds of the state department of agriculture under a proposed plan for reorganization of the state's agricultural agencies.

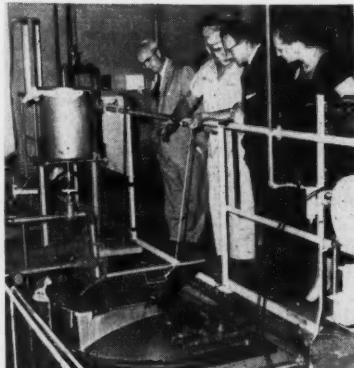
The plan has been advanced by a special committee of Florida legislators and agricultural representatives, headed by Senator Tom Adams of Orange Park as chairman.

The Florida livestock sanitary board now handles state meat inspection. Although both houses of the last legislature passed bills providing for state-paid inspection, the legislation was vetoed by the governor.

The proposed reorganization was endorsed by directors of the Florida Cattlemen's Association at a recent meeting in Kissimmee after Senator Adams explained the plan and pointed out that the livestock industry's desire to retain a livestock board comprising livestock men had been incorporated.

The livestock board would act as a subcommittee of a proposed agricultural advisory council and would have the function of confirming appointment by the state agriculture commissioner of the director of the division of animal industry.

Present plans, Adams said, call for the subcommittee to be composed of seven livestock men, with the commissioner of agriculture to make the appointments from nominations submitted by statewide organizations that represent the beef cattle, dairy cattle, swine and poultry interests.



EARLY STEP in production of Prague powder is explained by employee during open house at new 60,000-sq.-ft. plant of The Griffith Laboratories, Inc., at Union, N.J. Visitors view makeup tank in which ingredients of curing pickle are agitated and boiled. Solution later is filtered and evaporated, leaving crystals. New plant will serve eastern U.S. and part of company's export market.

# BUYING THE BEST AT THE RIGHT PRICE



## Seventeen Radio Equipped Experts

# Select... SIOUX-LAND BEEF



Split-second market information broadcast exclusively to our buyers right in the field enable them to BUY RIGHT at the RIGHT TIME! This market, loaded with corn and "top quality" beef makes it easy to select just what we want . . . you can pay more, but you can't buy better carcass beef . . . anywhere!

BOTH 103 AND TREIFE

PHONE 2-3661 . . . ASK FOR

JERRY KOZNEY JAMES NEEDHAM DON DENNIS



SIOUX CITY DRESSED BEEF, Inc.

1911 Warrington Road

SIOUX CITY, IOWA

Teletype SY39

U.S. Gov't. Inspected Establishment No. 857

## SCHERMER STUNNER

for Humane Slaughtering

SWIFT—SURE—SAFE—SILENT

for Cattle, Hogs & Sheep

NO RECOIL  
EASY UPKEEP  
LOW OPERATING COST

The SCHERMER MODEL M.E. Fully meets these conditions. 30 years of experience in the manufacture of stunning devices for humane slaughtering have produced an instrument with these unique advantages. It can be used all day without interruption for repacking of the barrel or for cleaning of the mechanism. Quick action is assured by automatic withdrawal of the stunning bolt and automatic ejection of the spent cartridge. More than half a million stunners are in operation in all parts of the world.

WITH OR WITHOUT LONG HANDLE—BOTH HAVE TRIGGER CONTROL  
IMMEDIATE DELIVERY—WRITE FOR LITERATURE AND PRICES

ALFA

INTERNATIONAL CORP.

118 East 28th St.  
NEW YORK 16, N.Y.

Telephone  
LEXington 2-9834

# No. 601 INK-ELECTRIC HAM or BACON BRANDER

WITH CALROD TYPE  
HEATING ELEMENT

Designed for marking ham or bacon after coming out of brine. Thermostat heat control sears and dries ink immediately so that wrapping can be done without danger of smearing.

Branding dies are interchangeable. Available for use on 110 or 220 volts. Please state voltage required.



Manufacturers of Meat Marking Equipment  
since 1920



**EVERHOT MFG. CO.**  
MAYWOOD, ILLINOIS

# pink and plump

*Appearance sells 'em  
-Fine Flavor keeps 'em sold*

**MAYER'S**

*Ready-Mixed*  
**PORK  
SAUSAGE  
SEASONINGS**

Available in a variety of formulations . . . in regular strength, light sage, no sage or southern style. In natural spice, semi-soluble or completely soluble types.

**H. J. MAYER & SONS CO., INC.**

6813 South Ashland Avenue—Chicago 36, Illinois—Plant: 6819 South Ashland Avenue  
In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

## Labor Law Developments In the State Capitals

Although Kansas voters adopted a so-called "right-to-work" state constitutional amendment at the general election, doubt has been expressed by some legislators that the measure can become operative unless the 1959 legislature enacts implementing legislation providing penalties for violations. Any move for such legislation would be certain to stir up a violent controversy during the 1959 session, and also would face a veto by the governor of Kansas.

L. E. Weiss of Augusta, president of Kansas for Right to Work, which sponsored the amendment, contends no implementing legislation is necessary and has announced his group not only will seek no such legislation but "we probably will oppose it vigorously" if it should be submitted. Although a constitutional amendment in Kansas is not self-enforcing, Weiss said his group's legal advisers had suggested that enforcement could be obtained by injunctive action in the courts.

Kansas Secretary of State Paul R. Shanahan expressed the opinion that the "right to work" amendment becomes operative with the certification of election returns by the State Board of Canvassers.

Kansas was the only state in which the voters favored a "right to work" proposal at the general election. Similar proposals, to prohibit the union shop and other forms of union security contracts, were rejected in California, Ohio, Colorado and Washington.

This expression of voter opposition to such measures is giving rise to a movement for new federal legislation aimed at invalidating restrictive state laws of this type. It also is stimulating plans of organized labor to seek repeal or modification of such laws in the 19 states in which they now exist.

In addition to Kansas, the other states are Alabama, Arizona, Arkansas, Florida, Georgia, Indiana, Iowa, Mississippi, Nebraska, Nevada, North Carolina, North Dakota, South Carolina, South Dakota, Tennessee, Texas, Utah and Virginia.

## Time Chicago Barrow Show

Dates for the 1959 Chicago Barrow Show have been announced by show officials. The live show will be held on February 17-18, and the carcass show on February 20. The International Amphitheatre will be the scene of the live hog show and judging and displaying of the carcasses will take place in the coolers of the Reliable Packing Co., Chicago.

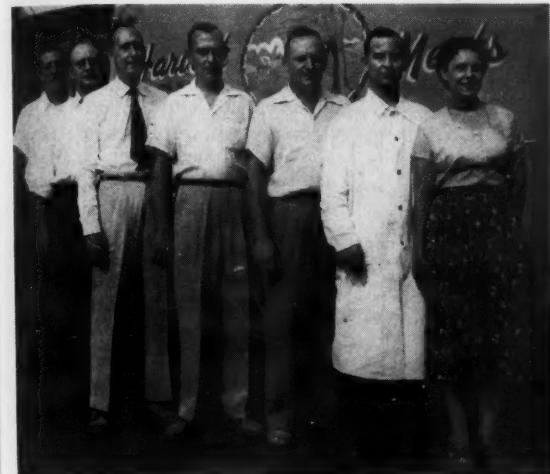
## Ohio Packing Has Three-Species Killing Floor

[Continued from page 15]

processing, according to estimates by Edward Wilke. Hides are chuted to the basement for curing and are lifted thence with a conveyor.

The small stock area is next to the beef viscera workup section. After the calves have been washed and legged and the sheep pelts have been removed, the carcasses are conveyed by a powered section of the runaround conveyor to the same viscera inspection facilities used in hog dressing.

The third section of the floor contains the Boss hog scalding tank, dehairing, gambreling and singeing equip-



MEMBERS of Wilke brothers management team include: Rhinehart, head cattle buyer; Edward, president; Carl, assistant treasurer; Herbert, secretary; Donald, treasurer, and Walter, vice president. A sister, Mrs. Hattie Middleton, is bookkeeper for the company.

ment. This area is partitioned from the rest of the floor. The singed hog glides into the finger conveyor and is carried past the shaving stations, the washing cabinet and head dropping location where the conveyor makes a right angle turn and brings the carcass—hog, sheep or calf—parallel with the modern double-pan viscera inspection conveyor.

Condemned viscera are deposited in a truck for movement to a chute in the beef viscera area. Employment of a single chute for this purpose simplifies the job of charging the inedible trucks in the basement and limits the space devoted to this purpose. The walled-off inedible charging area is next to the beef viscera section. This section has chutes for hard and soft material and hoses for sterilizing and cleaning trucks.

The hog neck washing station also is used for washing the cavities of the sheep and calves. The washed carcasses are switched out onto the rail cross tie that connects with the beef dressing rail just ahead of the scale.

Finished carcasses can be moved into the new 150-head hot carcass cooler with its York refrigeration units above

the rails at each end. While it is designed to handle beef, hog carcasses can also be chilled here.

The addition has a poured concrete floor and foundation with cement block walls and a precast cement roof. The rail system is supported by steel beams. The killing floor is virtually free of supporting columns. The walls in the department are finished with pastel green tile to splash height.

Where cleanup water may be needed on the floor, such as at the pitch plates, full hoist, viscera conveyor, etc., ceiling-suspended water lines terminate in trigger-type spray heads. Soil can be rinsed away quickly without dragging hose across the floor or excessive walking by the butchers. Standard high pressure connections are available for the nightly sanitizing.

The roof is supported by steel trusses. Plastic skylights sealed into the roof admit a high level of natural light and require virtually no maintenance. Artificial lighting provides 50 foot candles at inspection and critical work stations and a general 20 foot candle level through the balance of the area.

Although the plant is not federally inspected, the new kill floor was built to conform to federal specifications, according to Wilke.

The plant section formerly devoted to slaughtering has been razed and a sausage processing addition is being constructed there. After this project has been completed, new smokehouses will be installed.

Miscellaneous improvements about the plant include the installation of new refrigeration equipment, a frankfurter



PLANT transformer station capacity has been boosted to 100 KVA.

peeling and packaging line and a conveyor for the assembly of portion-cut meat orders. The packing cooler has been finished with Master Mechanics' "Sanitile." The staff is pleased with the performance of this easy-to-clean wall coating.

About 12 months ago the company acquired a 125-hog capacity Fruehauf livestock van hauled by an International tractor. This unit has been put to good use, according to livestock buyer Rhinehart Wilke, and has already logged over 82,000 miles.

All equipment for the killing department was furnished by Cincinnati Butchers' Supply Co.

Jerry Corwin is plant superintendent for Ohio Packing Co. and Monty Corwin is master mechanic.

### Pfizer To Sponsor Feeding Contest For Hog Producers

The agricultural division of Chas. Pfizer and Co., Inc., will offer all-expense paid trips to Europe as prizes in a nationwide hog feeding contest.

The contest is part of an educational program centered around the benefits of life-cycle feeding of hogs. The top four winners in life-cycle feeding and management of swine will win trips to Europe.

The contest will begin February 15,

1959, giving hog growers an opportunity to apply the life-cycle concept to one segment of their operation. Participants in the contest will be judged on the basis of average daily gains figured from final 140-day weights of their swine.

# TASTES DIFFER

ASK MILWAUKEE SPICE MILLS  
TO FORMULATE A PORK SAUSAGE  
SEASONING FOR YOUR AREA

PORK  
SAUSAGE

Samples available on request



Grinders & blenders of NATURAL SPICES. OLD MILWAUKEE & TREASURE ISLAND soluble seasonings, sodium caseinate  
1820 SOUTH FIRST STREET, MILWAUKEE 4, WISCONSIN • ORCHARD 1-0242

Our sincere appreciation  
for your business this past year

**PITTOCK AND ASSOCIATES**

GLEN RIDDLE — PENNSYLVANIA

PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA



## Flashes on suppliers

CHAS. PFIZER & CO., INC.: Five regional representatives have been added to the chemical sales division of this New York company. In the Western region, JAMES M. DUGGER will cover Arizona, New Mexico, Los Angeles and southeastern California. In the Eastern region, WILLIAM B. FINN will cover parts of Virginia and Pennsylvania. In the Midwest region, WARREN J. PETERSON will cover Kansas and parts of Missouri and Colorado. VINCENT J. SHANAHAN will cover northern Illinois. In the southern region, H. DUKE WILLIAMS will cover Arkansas and parts of Tennessee, Mississippi and Alabama.

RHINELANDER PAPER CO.: The appointment of P. D. LAREN to manager of the recently established central sales district has been announced by the Rhinelander, Wis., glassine and greaseproof manufacturing company. He will direct the district sales activity from the Chicago office. Sales representatives in the central district with offices in Chicago are R. A. WESLEY, R. W. KUNDE and R. C. RAHR.

AMERICAN VISCOSA CORP.: BASIL F. MILLICAN has been promoted to Atlanta district sales manager of the film division of this Philadelphia firm, according to THOMAS O. WILLIAMS, general sales manager. Millican was formerly special representative for Avisco cellophane in the Atlanta area.

SUTHERLAND PAPER CO.: This Kalamazoo, Mich., paper firm has announced that WILLIAM VAUGHAN will take over the Chicago sales territory formerly held by HENRY R. CARNEY. Vaughan's territory in the Louisville-Indianapolis area will be taken over by JOHN P. MALINOWSKI.

OLIN MATHIESON CHEMICAL CORP.: THE RYAN GROCERY Co., Billings, Mont., has been selected to distribute Olin cellophane in southern Montana and northern Wyoming, it was announced by JOSEPH MCINTOSH, general manager.

ROSSOTTI LITHOGRAPH CORP.: The selection of Miss MIRIAM MORRIS as sales promotion manager of the packaging consulting division of this North Bergen, N. J., package printing firm has been announced. The company maintains branches in New Orleans, Orlando, Chicago, San Francisco and San Juan, Puerto Rico.

# ALL MEAT... output, exports, imports, stocks

## Meat Output In Second Weekly Slump

Meat production declined for the second straight week, as producers began a slowdown in livestock marketing with the approach of the holiday season. Volume of production under federal inspection for the week ended December 20 fell 6 per cent to 394,000,000 lbs. from 420,000,000 lbs. for the previous week and was about the same as last year. Cattle slaughter was down by about 27,000 head for the week, and was smaller than last year by about the same number of head. Hog kill declined by about 38,000 head from the previous week, but numbered a shade larger than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	(Excl. lard) Production Mil. lbs.	
Dec. 20, 1958	318	188.6	1,320	183.3	
Dec. 13, 1958	345	208.4	1,358	188.9	
Dec. 21, 1957	346	192.1	1,319	177.2	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Dec. 20, 1958	112	11.6	201	9.6	394
Dec. 13, 1958	106	11.1	251	11.8	420
Dec. 21, 1957	145	14.9	209	10.0	394

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
Dec. 20, 1958	1,050	593	245	140	
Dec. 13, 1958	1,040	604	244	139	
Dec. 21, 1957	1,022	555	238	134	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
Dec. 20, 1958	190	104	99	48	
Dec. 13, 1958	190	105	98	47	
Dec. 21, 1957	187	103	99	48	43.4
					44.8

## AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 98,400,000 lbs. on December 13. This volume was up from 85,900,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat totaled 24,700,000 lbs. for a 5 per cent decrease from the 26,000,000 lbs. in stock a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and last year.

ITEMS:	Dec. 13 stocks as percentages of inventories on Nov. 29		Dec. 14
	1958	1957	
RAMS:			
Cured, S.C.-D.C.	95	94	
Frozen for cure, S.P.-D.C.	65	101	
Total hams	82	115	
PICNICS:			
Cured, S.P.-D.C.	91	91	
Frozen for cure, S.P.-D.C.	119	115	
Total picnics	106	104	
BELLIES:			
Cured, D.S.	110	98	
Frozen for cure, D.S.	250	125	
Cured, S.P.-D.C.	97	97	
Frozen for cure, S.P.-D.C.	131	107	
OTHER CURED MEATS:			
Cured and in cure	111	106	
Frozen for cure	136	156	
Total other	121	125	
FAT BACKS:			
Cured, D.S.	123	114	
FRESH FROZEN:			
Loin, spareribs, neckbones, trimmings, other—Total	114	132	
TOT. ALL PORK MEATS	105	115	
LARD & R.P.F.	91	95	

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 20, 1958 was 15.7, the U. S. Department of Agriculture has reported. This ratio compared with the 15.3 ratio for the preceding week and 16.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.147, \$1.159 and \$1.162 per bu. during the three periods, respectively.

## U.K. Prefers Packaged Lard

Although prices on United States bulk lard have become more competitive in the United Kingdom, the biggest demand there is for packaged lard. Half-pound packets of U.S. lard are still priced out of this market. Trade sources say that if the U.S. is to regain its former share of U.K. lard imports, suppliers must handle more packaged lard more competitively.

## 'Everybody's Business'

"Agriculture—Everybody's Business" is the theme of the 43rd Pennsylvania Farm Show set for January 12-16 in Harrisburg. Livestock will be shown.

## MEAT PRODUCTS EXPORTS

Exports of most meats from the United States in October were up from last year, according to the U. S. Bureau of the Census. Volume of beef and veal at 2,828,620 lbs. compared with 2,654,453 lbs. shipped out in October 1957. The bulk of U. S. meat products exported consisted of animal fats. The outward movement of lard, however, declined to 39,321,917 lbs. from 43,375,000 lbs. last year. Inedible tallow held its position as the largest single meat products export item, October shipments of which totaled 84,462,611 lbs. for a nominal gain over last year's 78,584,267 lbs. for the month.

U. S. meat products exports by items during October, 1958 and the like month in 1957 are listed below as follows:

Commodity	October 1958	October 1957
EXPORTS (Domestic)—	Pounds	Pounds
Beef and veal—		
Fresh or frozen (except canned)	747,178	1,301,499
Pickled or cured (except canned)	2,081,442	1,262,954
Pork—		
Fresh or frozen (except canned)	849,752	469,086
Hams and shoulders, cured or cooked	1,830,367	1,582,838
Bacon	969,482	294,613
Pork, pickled, salted or otherwise cured	935,310	1,482,639
Sausage, bologna & frankfurters (except canned)	156,203	201,693
Meat and meat products (except canned)		
Beef and pork livers, fresh or frozen	4,422,138	1
Beef tongues, fresh or frozen	2,821,844	1
Variety meats, (except canned)	967,091	1
Meat specialties, frozen	476,778	1
Canned meats—		
Beef and veal	198,765	115,786
Sausage, bologna and frankfurters	115,653	251,968
Hams and shoulders	249,289	101,811
Pork, canned	300,025	337,922
Meat and meat products	439,999	324,121
Lamb and mutton (except canned)	10,080	44,440
Lard (includes rendered pork fat)	39,321,917	43,375,832
Shortening, animal fat (excl. lard)	13,200	26,200
Tallow, edible	300,296	808,182
Tallow, inedible	84,462,611	78,584,267
Inedible animal oils	107,226	28,145
Inedible animal greases and fats	6,422,824	4,988,468

<sup>1</sup>Not reported separately prior to January 1958. Compiled from official records, Bureau of the Census.

## EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 354,288,000 lbs. in November. Of this volume, 171,657,000 lbs., or 48.4 per cent were shortening and other hydrogenated oils and 91,258,000 lbs., or 25.7 per cent were salad and cooking oils. Shipments of oleomargarine oils and/or fats totaled 91,373,000 lbs. Edible oil shipments in November 1957 totaled 331,003,000 lbs.

# PROCESSED MEATS . . . SUPPLIES

## U.K. Increases Import Quota On Beef Tongues From U.S.

United States exporters may be able to ship more frozen tongues to the United Kingdom, as the U.K. has increased its dollar quota for the item, the USDA Foreign Agricultural Service has reported.

The quota for 12 months ending March 31, 1959 has been raised to \$2,520,000 (£900,000). The quota for the year ending March 31, 1958 was \$1,680,000. Imports of animal casings from dollar areas are not restricted, but no provision is made for the importation of other types of casses or variety meats.

U.K. imports of U.S. frozen tongues during calendar 1957 amounted to \$1,200,000 (£460,000) and were 30 per cent of total U.K. imports of this type of meat. Imports from the U.S. in January-July 1958 totaled \$585,000 (£209,000) and made up 30 per cent of such imports. Argentina, Australia, and New Zealand are other sources.

## Soviet Union Plans Sharp Increase In Meat Output

The Soviet seven-year plan for the period 1959-65 calls for a 117 per cent increase in meat deliveries. Deliveries during 1958 were reported at about 6,200,000,000 lbs. (about half of total output), and planned deliveries for 1965 are 13,500,000,000 lbs.

The Foreign Agricultural Service estimated U.S.S.R. red meat produc-

tion in 1957 at 10,800,000,000 lbs. During the previous seven-year period (1951-57) Russian red meat production was estimated to have risen 45 per cent.

As the ratio of deliveries to production has been increasing, the gain in deliveries planned for 1959-65 may not come entirely from increased output, FAS suggested.

## Meetings to Stress Plusses In Livestock Conservation

"The Plus Factors in Livestock Conservation" will be the theme of the 1959 annual meetings of the four standing committees of Livestock Conservation, Inc., Chicago, R. Harvey Dastrup, general manager, has announced.

The meetings of the National Brucellosis Committee, the National Cattle Grub Committee, the National Hog Cholera Committee and the National Safe Livestock Handling Committee are scheduled for Wednesday and Thursday, February 11-12, at the Congress Hotel, Chicago.

The committees are directing their efforts toward "plus factors" totaling \$217,500,000 in added income for the livestock and meat industry through eradication and control of livestock diseases and parasites and safe handling from farm to market.

The annual business meeting of LCI has been set tentatively for 6:30 p.m. on February 11 to allow greater participation by interested persons and groups.

## Florida Inspection of All Foreign Meat Questioned

Present administration of Florida's meat inspection law was questioned at a meeting in Orlando of the Florida Livestock Board.

State law in Florida requires inspection of all meat from foreign countries. Federal law permits inspection of a sampling of 10 per cent of each shipment, with up to 100 per cent inspected if the sampling indicates its advisability.

The board was asked to study the way in which the law is being administered by three spokesmen for meat processors, who contended that the 100 per cent inspection is unnecessary. No meat passed by federal inspectors has been found contaminated when state inspection was carried out, they maintained.

The spokesmen also objected to the state requirement that frozen meat must be thawed for inspection. This results, they said, in 5 to 6 per cent shrinkage and proportionate financial loss. They argued that the expense they must bear under Florida law makes it difficult for them to meet competition of other processors from outside of Florida where state inspection is not required.

Board vice chairman R. L. Dressel directed the agency's attorney to confer with the state attorney general to seek clarification of the phrase "all meat" as it is employed in the Florida statute.

### DOMESTIC SAUSAGE

	(lcl., lb.)
Pork sausage, bulk . . . . .	36 1/2 @ 39 1/2
in 1-lb. roll . . . . .	36 1/2 @ 39 1/2
Pork saus., s.c., 1-lb. pk . . . . .	55 @ 59
Franks, s.c., 1-lb. pk . . . . .	63 1/2 @ 74
Franks, skinless, 1-lb. package . . . . .	50 @ 52
Bologna, ring (bulk) . . . . .	50 1/2 @ 52
Bologna, art. cas., bulk . . . . .	43 @ 51
Bologna, a.c., sliced, 6-7 oz. pk., doz. . . . .	2.71 @ 3.84
Smoked liver, h.b., bulk . . . . .	54 @ 58
Smoked liver, a.c., bulk . . . . .	41 @ 49
Polish saus., smoked . . . . .	60 @ 70
New Eng. lunch spec. . . . .	63 @ 74
New Eng. lunch spec., sliced, 6-7 oz. doz. . . . .	3.24 @ 4.92
Olive loaf, bulk . . . . .	47 1/2 @ 55 1/2
O.L., sliced 6-7 oz., doz. . . . .	2.88 @ 3.84
Blood, tongue, h.b. . . . .	68
Blood, tongue, a.c. . . . .	45 1/2 @ 60
Pepper loaf, bulk . . . . .	49 1/2 @ 66 1/2
P.L., sliced 6-7 oz., doz. . . . .	3.15 @ 4.80
Pickle & pimento loaf, . . . . .	44 1/2 @ 54
P. & P. loaf, sliced, 6-7 oz., dozen . . . . .	2.88 @ 3.60

### DRY SAUSAGE

	(lcl., lb.)
Cervelat, ch. hog bungs . . . . .	1.02 @ 1.04
Thuringer . . . . .	64 @ 66
Farmer . . . . .	86 @ 88
Holsteiner . . . . .	73 @ 75
Salami, B.C. . . . .	94 @ 96
Salami, Genoa style . . . . .	1.04 @ 1.06
Salami, cooked . . . . .	52 @ 54
Pepperoni . . . . .	88 @ 90
Sicilian . . . . .	96 @ 98
Goteberg . . . . .	86 @ 88
Mortadella . . . . .	59 @ 61

### SEEDS AND HERBS

	Whole	Ground
Caraway seed . . . . .	22	27
Cominos seed . . . . .	52	57
Mustard seed . . . . .	23	
fancy yellow Amer. . . . .	17	
Oregano . . . . .	44	50
Coriander . . . . .	55	
Morocco No. 1 . . . . .	20	24
Morjoram, French . . . . .	55	60
Sage, Dalmatian . . . . .	56	64
No. 1 . . . . .	56	64

### SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime . . . . .	86	96
Resifted . . . . .	99	1.01
Chili pepper . . . . .	50	
Chili powder . . . . .	50	
Cloves, Zanzibar . . . . .	63	68
Ginger, Jam, unbl. . . . .	62	67
Mace fancy Banda . . . . .	3.50	4.00
West Indies . . . . .	3.50	
East Indies . . . . .	3.20	
Mustard flour, fancy . . . . .	40	
No. 1 . . . . .	36	
West Indies nutmeg . . . . .	2.45	
Paprika, Amer. No. 1 . . . . .	55	
Paprika, Spanish . . . . .	90	
Cayenne pepper . . . . .	61	
Pepper:		
Red, No. 1 . . . . .	53	
White . . . . .	51	56
Black . . . . .	37	41

### SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)	(Each)
Beef rounds: (Per set)	
Clear, 29/35 mm. . . . .	1.15 @ 1.25
Clear, 35/38 mm. . . . .	1.05 @ 1.20
Clear, 35/40 mm. . . . .	85 @ 1.05
Clear, 38/40 mm. . . . .	1.05 @ 1.20
Clear, 40/44 mm. . . . .	1.30 @ 1.50
Clear, 44/mm./up. . . . .	1.95 @ 2.50
Not clear, 44/mm./dn. . . . .	75 @ 85
Not clear, 44/mm./up. . . . .	85 @ 95
Beef weaneds: (Each)	
No. 1, 24 in./up. . . . .	14 @ 17
No. 1, 22 in./up. . . . .	10 @ 13
Sheep casings: (Per set)	
26/28 mm. . . . .	5.90 @ 6.10
24/26 mm. . . . .	5.75 @ 6.9
22/24 mm. . . . .	4.75 @ 6.2
18/20 mm. . . . .	4.00 @ 4.5
16/18 mm. . . . .	1.50 @ 2.30
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up. . . . .	3.35 @ 3.65
Spec. wide, 2 1/2 in. . . . .	2.35 @ 2.50
Spec. med. 1 1/2-2 1/2 in. . . . .	1.65 @ 1.75
Narrow, 1 1/2 in./dn. . . . .	1.20 @ 1.35
Beef bung caps: (Each)	
Clear, 5 in./up. . . . .	30 @ 35
Clear, 4 1/2-5 inch . . . . .	25 @ 29
Clear, 4 1/2-6 inch . . . . .	16 @ 18
Clear, 3 1/2-4 inch . . . . .	12 @ 14
Not clear, 4 1/2 inch/up. . . . .	15 @ 18
Beef bladders, salted: (Each)	
7 1/2 in./up., indated . . . . .	20
6 1/2-7 1/2 in., indated . . . . .	15
5 1/2-6 1/2 in., indated . . . . .	13 @ 14
Pork casings: (Per hank)	
20 mm./down . . . . .	4.60 @ 4.70
20/32 mm. . . . .	4.50 @ 4.60
32/35 mm. . . . .	3.40 @ 3.50
35/38 mm. . . . .	3.20 @ 3.30
38/44 mm. . . . .	3.10 @ 3.20

### CURING MATERIALS

(Crt. bbls. or f.o.b. Chgo. \$11.50)	(Each)
Nitrite of soda, in 400-lb. bbls.	
Pure refined gran. . . . .	1.65
Pure refined powdered nitrate of soda . . . . .	1.65
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton. . . . .	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo. . . . .	25.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y. . . . .	6.50
Refined standard cane gran. basis (Chgo.) . . . . .	8.50
Packers curing sugar 100-lb. bags f.o.b. Reserve, La., less 2% . . . . .	8.50
MUT. Chgo. Good	
Cereose, (carlots, cwt.) . . . . .	7.50
Ex-warehouse, Chicago . . . . .	7.50

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

Dec. 22, 1958

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	n.q.
Choice, 500/600	44n
Choice, 600/700	44
Choice, 700/800	42 @43
Good, 500/600	42 1/2n
Good, 600/700	41 1/2n
Bull	41n
Commercial cow	34 1/2
Canner-cutter cow	35 1/2

#### PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	53
Trimmed loins,	
50/70 lbs, (lcl) ...	78 @85
Square chuck,	
70/90 lbs. ....	42 1/2n
Arm chuck, 25/35	40 1/2
Ribs, 25/35 (lcl) ...	59 @62
Briskets (lcl) ...	32 @53
Navels, No. 1 ...	16 @16 1/2
Flanks, rough No. 1.	16

#### Choice:

Blndqtrs., 5/800	51 1/4
Foreqtrs., 5/800	37 1/2
Rounds, 70/90 lbs. ....	50 @50 1/2
Trimmed loins, 50/70	
lbs. (lcl) ....	68 @72
Square chuck,	
70/90 lbs. ....	42 1/2n
Arm chuck, 25/35	40 1/2
Ribs, 25/35 (lcl) ...	56 @60
Briskets (lcl) ...	32 @53
Navels, No. 1 ...	16 @16 1/2
Flanks, rough No. 1.	16

#### Good, (all wts.):

Rounds	49 @50
Sq. chuck	39 @40 1/2
Briskets	31 @40
Ribs	51 @53

Loin	62 @64
------	--------

#### COW & BULL TENDERLOINS

CAC grade, fresh	job lots
Cow, 3 lbs./down	80@85
Cow, 3 1/4 lbs.	94@99
Cow, 4/5 lbs.	1,04@1,08
Cow, 5 lbs./up	1,12@1,15
Bull, 3 lbs./up	1,12@1,15

#### BEEF HAM SETS

Insid., 12/up, lb.	61
Outsides, 8/up, lb.	58
Kauckies, 7 1/2/up, lb.	61

#### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's.	29 1/2
Tongues, No. 2, 100's.	26 1/2
Hearts, regular, 100's.	25
Livers, regular, 35/50's.	26n
Livers, selected, 35/50's	29n
Lips, scalded, 100's	13 1/2n
Lips, unscalded, 100's.	13 1/2n
Tripe, scalded, 100's	8 1/2
Tripe, cooked, 100's	9 1/4n
Melts	8
Lungs, 100's	8 1/2 @ 8 1/2
Udders, 100's	5n

#### FANCY MEATS

(lcl prices, lb.)

Beef tongues, corned ..	27
Veal breads,	
under 12 oz. ....	80
12 oz./up .....	85
Calf tongues, 1 lb./dn.	30
Oxtails, fresh select	29 @ 30

#### BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat, (Lb.)	
barrels .....	50n
Bull meat, boneless,	
barrels .....	54n
Beef trimmings,	
75/85% barrels .....	38n
Beef trimmings,	
85/90% barrels .....	44 @ 45
Boneless chuck,	
barrels .....	48 @ 49
Beef cheek meat,	
trimmed, barrels .....	36
Beef head meat, bbls..	34 1/2n
Veal trimmings,	
boneless, barrels .....	46 @ 47

#### VEAL—SKIN OFF

(lcl carcass prices, cwt.)

Prime, 90/120	\$55.00@66.58
Prime, 120/150	54.00@66.58
Choice, 90/120	54.00@67.52
Choice, 120/150	48.00@67.51
Good, 90/150	44.00@67.46
Com'l, 90/190	40.00@67.42
Utility, 90/190	37.00@67.39
Cull, 60/125	32.00@67.36

#### CARCASS LAMB

(lcl prices, cwt.)

Prime, 35/45	\$39.00@67.43
Prime, 45/55	39.00@67.43
Prime, 55/65	35.00@64.01
Choice, 35/45	38.00@64.02
Choice, 45/55	38.00@64.02
Choice, 55/65	34.00@64.00
Good, all wts.	33.00@64.00

#### PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles	San Francisco	No. Portland
Dec. 22	Dec. 22	Dec. 22

#### FRESH BEEF (Carcass):

##### STEERS:

Choice:	
500-600 lbs.	\$44.50 @ 47.00
600-700 lbs.	43.50 @ 46.00

##### Good:

500-600 lbs.	43.00 @ 45.00
600-700 lbs.	42.00 @ 43.00

##### Standard:

350-600 lbs.	42.00 @ 44.00
600-700 lbs.	41.00 @ 43.00

##### COW:

Standard, all wts.	None quoted
Commercial, all wts.	38.00 @ 40.00

##### Utility, all wts.

....	37.50 @ 39.00
Canner-cutter	33.00 @ 37.50

##### Bull, util. & com'l

....	44.00 @ 46.00
Bull, util. & com'l	43.00 @ 45.00

##### FRESH CALF:

Choice:	(Skin-off)
200 lbs. down	52.00 @ 55.00

##### Good:

200 lbs. down	50.00 @ 53.00
Good, all wts.	36.00 @ 38.00

##### LAMB (Carcass):

Prime:	
45-55 lbs.	41.00 @ 43.00
55-65 lbs.	37.00 @ 39.00

##### Choice:

45-55 lbs.	41.00 @ 43.00
55-65 lbs.	37.00 @ 39.00

##### Good, all wts.

Good, all wts.	36.00 @ 38.00
Good, all wts.	26.00 @ 28.00

##### MUTTON (Ewe):

Choice, 70 lbs./down	20.00 @ 22.00
Good, 70 lbs./down	20.00 @ 22.00

## NEW YORK

Dec. 22, 1958

### WHOLESALE FRESH MEATS

#### BEEF CARCASSES, CUTS

(Non-locally dr., cwt.)

Prime, 6/700	\$46.00 @ 47.00
Prime, 7/800	46.50 @ 47.50
Choice, 6/700	46.00 @ 46.50
Choice, 7/800	45.50 @ 45.50
Good, 6/800	44.50 @ 44.50

Hinds., 6/700	43.50 @ 44.50
Hinds., 7/800	43.00 @ 44.50
Hinds., 6/700	42.50 @ 44.50
Hinds., 7/800	42.00 @ 44.50
Hinds., 6/700	41.50 @ 44.50

Hinds., 6/700	41.00 @ 44.50
Hinds., 7/800	40.50 @ 44.50
Hinds., 6/700	40.00 @ 44.50
Hinds., 7/800	39.50 @ 44.50
Hinds., 6/700	39.00 @ 44.50

Hinds., 6/700	38.50 @ 44.50
Hinds., 7/800	38.00 @ 44.50
Hinds., 6/700	37.50 @ 44.50
Hinds., 7/800	37.00 @ 44.50
Hinds., 6/700	36.50 @ 44.50

Hinds., 6/700	36.00 @ 44.50
Hinds., 7/800	35.50 @ 44.50
Hinds., 6/700	35.00 @ 44.50
Hinds., 7/800	34.50 @ 44.50
Hinds., 6/700	34.00 @ 44.50

Hinds., 6/700	33.50 @ 44.50

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Dec. 23, 1958)

#### SKINNED HAMS

F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
51	10/12	51	6/8
48 1/2	12/14	48 1/2	8/10
44 1/2	14/16	44 1/2	10/12
41 1/2	16/18	30@30 1/2	12/14
38	18/20	38 1/2	27
37	20/22	37	16/18
37	22/24	37	18/20
37	24/26	37	22 1/2@23
36 1/2	25/28	36 1/2	20/25
35	25/up, 2's in	35	17n

#### PICNICS

F.F.A. or fresh	Frozen	Branding quality	D.S. Bellies
26 1/2	4/6	26 1/2	20/25
24	6/8	24	25/30
23 1/2	8/10	23 1/2	21 1/2n
23 1/2	10/12	23 1/2	21n
23n	12/14	23n	19n
23 1/2	8/up, 2's in	23n	18n

#### FAT BACKS

Frozen or fresh	Cured	Job Lot	Car Lot
7 1/2n	6/8	8n	45 1/2@46
7 1/2n	8/10	8	Loins, 12/dn.
8 1/2@9	10/12	9@10	12/16
9@10%	12/14	10	16/20
10n	14/16	11 1/2n	37 1/2
11n	16/18	12 1/2n	37 1/2
11 1/2n	18/20	13n	30@37
11 1/2n	20/25	13n	Butts, 4/8

n—nominal, b—bid, a—asked.

#### LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1/4c to all price quotations ending in 2 or 7.

#### FRIDAY, DEC. 19, 1958

	Open	High	Low	Close
Jan. 10.25	10.25	10.20	10.20	10.20a
Mar.	...	...	10.32a	
May	...	...	10.50a	
July 10.60	10.60	10.50	10.50a	

Sales: 400,000 lbs.

Open interest at close Thurs., Dec. 18: Dec. 2, Jan. 106, Mar. 101, May 50, and July 34 lots.

#### MONDAY, DEC. 22, 1958

	Open	High	Low	Close
Jan. 10.20	10.20	10.17	10.17	10.17a
Mar. 10.32	10.32	10.30	10.32	
May	...	...	10.47a	
July 10.45	10.50	10.45	10.50	

Sales: 640,000 lbs.

Open interest at close Fri., Dec. 19: Dec. 2, Jan. 108, Mar. 101, May 50, and July 38 lots.

#### TUESDAY, DEC. 23, 1958

	Open	High	Low	Close
Jan. 10.22	10.25	10.15	10.25	
Mar. 10.32	10.32	10.05	10.15b	
May 10.47	10.47	10.20	10.30	
July 10.55	10.55	10.27	10.30	

Sales: 1,680,000 lbs.

Open interest at close Mon., Dec. 22: Dec. 2, Jan. 110, Mar. 104, May 50, and July 38 lots.

#### WEDNESDAY, DEC. 24, 1958

	Open	High	Low	Close
Jan. 10.27	10.27	10.17	10.17	
Mar. 10.17	10.17	10.15	10.15a	
May 10.30	10.30	10.25	10.25	
July 10.35	10.35	10.32	10.35a	

Sales: 1,500,000 lbs.

Open interest at close Tues., Dec. 23: Jan. 111, Mar. 110, May 58, and July 43 lots.

#### THURSDAY, DEC. 25, 1958

Christmas Day  
(Board of Trade closed)

No trading in loose lard futures.

### ALL HOGS IN MINUS COLUMN THIS WEEK

(Chicago costs, credits and realizations for Monday)

Markups in some pork cuts were not sufficient to match or offset the higher live prices this week, resulting in backward shifts in cut-out margins. Margins on light hogs joined those of the other classes on the minus side.

	180-220 lbs.—	220-240 lbs.—	240-270 lbs.—
	Value	Value	Value
	per cwt.	per cwt.	per cwt.
Lean cuts	\$13.52	\$19.26	\$12.62
Fat cuts, lard	5.26	7.53	5.27
Ribs, Trimmings, etc.	2.14	3.07	2.82
Cost of hogs	\$19.50	\$10.38	\$18.25
Condemnation loss	.09	.09	.09
Handling, overhead	1.65	1.50	1.33
TOTAL COST	21.24	30.34	29.33
TOTAL VALUE	20.92	29.86	28.75
Cutting margin	-\$ .32	-\$ .48	-\$ 1.48
Margin last week	+.16	+.22	-.59

### PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Dec. 22	Dec. 22	Dec. 22
<b>FRESH PORK (Carcass): (Packer style)</b>			
80-120 lbs., U.S. No. 1-3	None quoted	None quoted	None quoted
120-180 lbs., U.S. No. 1-3	\$31.00@32.00		\$29.50@30.50
<b>LOINS, No. 1:</b>			
8-10 lbs.	45.00@49.00	48.00@54.00	45.00@49.00
10-12 lbs.	45.00@49.00	48.00@54.00	45.00@49.00
12-16 lbs.	45.00@49.00	48.00@54.00	45.00@49.00
<b>PICNICS:</b>			
4-8 lbs.	32.60@39.00	34.00@38.00	35.00@40.00
<b>HAMS:</b>			
12-16 lbs.	54.00@61.00	55.00@60.00	54.00@59.00
16-18 lbs.	53.00@59.00	54.00@58.00	54.00@57.00
<b>BACON "Dry" Cure, No. 1:</b>			
6-8 lbs.	40.00@48.00	50.00@52.00	48.00@52.00
8-10 lbs.	40.00@47.00	48.00@50.00	47.00@49.00
10-12 lbs.	40.00@46.00	46.00@50.00	46.00@48.00
<b>LARD, Refined:</b>			
1-lb. cartons	15.50@17.00	19.00@21.00	17.00@20.00
50-lb. cartons & cans	14.00@16.50	17.00@20.00	No quote
Tierces	13.00@16.00	16.00@18.00	13.00@18.00

	CHGO. FRESH PORK AND PORK PRODUCTS	PHILA., N. Y. FRESH PORK
	Dec. 22, 1958	Locally Dressed
<b>Dec. 22, 1958</b>		
<b>PHILADELPHIA (leb.)</b>		
Reg. loins, 8/12	45	45
Reg. loins, 12/16	45	45
Boston butts, 4/8	39	39
Spareribs, 3/5	38	38
Spareribs, 3/5	31	31
Skinned hams, 12/dn.	54	54
Skinned hams, 12/dn.	50	50
Shoulders, 16/dn. loose	30	31
(Job lots, lb.)		
Pork livers	18 1/2@19	
Tenderloins, fresh, 10's, 88	88@85	
Neck bones, bbls.	9 1/2@10	
Ears, 30's	14	
Feet, s.c., bbls.	7 1/2	
<b>NEW YORK (box lots, lb.)</b>		
Loins, 8/12 lbs.	45	45
Loins, 12/16 lbs.	44	44
Hams, sknd., 12/16	40	40
Boston butts, 4/8	39	39
Reg. picnics 4/8	30	30
Spareribs, 3/5	38	38
<b>PACKERS' WHOLESALE LARD PRICES</b>		
Refined lard, drums, f.o.b.		
Chicago		\$12.75
Refined lard, 50-lb. fiber		
cubes, f.o.b. Chicago		12.75
Kettle rendered, 50-lb. tins,		
f.o.b. Chicago		12.75
Leaf kettle rendered,		
dinner, f.o.b. Chicago		12.75
Lard flakes		
Neutral drums, f.o.b.		
Chicago		12.75
Standard shortening,		
N & S. (del.)		12.75
Hydro. shortening, N. & S.		12.75
<b>WEEK'S LARD PRICES</b>		
P.S. or Dry		
D. R.		
Wrapp'd		
cash		
loose		
tierces		
(Open Mkt.)		
(Bd. Trade)		
Dec. 19. 10.20n	9.25n	12.75n
Dec. 22. 10.20n	9.25n	12.75n
Dec. 23. 10.25n	9.25n	12.75n
Dec. 24. 10.17 1/2n	9.12 1/2n	12.75n

# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Tuesday, Dec. 23, 1958

### BLOOD

Unground per unit of ammonia, bulk	7.25n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test	8.00n
Med. test	7.75n
High test	7.50n

### PACKINGHOUSE FEEDS

Carlots, ton	
30% meat, bone scraps, bagged	\$107.50@112.50
50% meat bone scraps, bulk	105.00@110.00
60% digester tankage, bagged	112.50@115.00
60% digester tankage, bulk	110.00@112.50
80% blood meal, bagged	125.00@145.00
Steam bone meal, 50-lb. bags (especially prepared)	97.50
60% steam bone meal, bagged	80.00@ 85.00

### FERTILIZER MATERIALS

Feather tankage ground	
per unit of ammonia	*5.50
Hoof meal, per unit ammonia	*6.75n

### DRY RENDERED TANKAGE

Low test, per unit prot.	2.00n
Medium test, per unit prot.	1.95n
High test, per unit prot.	1.90n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton	24.00
Cattle jaws, feet (non-gel.), ton	8.00@12.00
Trim bone, ton	11.00@16.00
Pigskins (gelatine), cwt.	6.25n
Pigskins (rendering), piece	15@25

### ANIMAL HAIR

Winter coil dried, per ton	\$50.00@60.00
Summer coil, dried, per ton	None quoted
Cattle switches, per piece	2@3%
Winter processed (Nov.-Mar.)	
gray, lbs.	12
Summer processed (April-Oct.)	
gray, lb.	8

\*Delivered midwest, n—nominal, a—asked.

## TALLOWS and GREASES

Tuesday, December 23, 1958

The inedible tallow and grease market in the midwest was mixed late last week, with bleachable fancy tallow selling higher at 7%@7½c, and special tallow moving steady at 6%@6½c, all c.a.f. Chicago. Edible tallow was available at 8½c, f.o.b. River points, and at 9½c, c.a.f. Chicago. Choice white grease, all hog, sold at 8½c, delivered New York. Bleachable fancy tallow was bid at 8@8½c, c.a.f. East. The outside price was on hard body material. Sellers asked 8½c. Some edible tallow changed hands at 9½c, c.a.f. Chicago. About 10 tanks were involved in the trade.

The market was very quiet at the start of the new week, and mostly on a bid and offering basis. Choice white grease, all hog, was bid at 8c, c.a.f. East, with indications of 8½c also reported in the market. Sellers persisted in asking 8½c on the material. Yellow grease was bid at 6%@6½c, c.a.f. Chicago, and at 7½@7½c, c.a.f. New York. However, offerings were

held fractionally higher. Special tallow was bid at 6%@6½c, c.a.f. Chicago, depending on product, and at 7½c, c.a.f. Eastern price zone.

A few tanks of bleachable fancy tallow traded at midweek at 7½c, c.a.f. Chicago. The same price was reported bid on additional supplies. Regular production bleachable fancy tallow was bid at 7%@8c, c.a.f. New York, but the material was held at 8½c. Hard body material met buying interest at 8½c, same destination, but it was held ½c higher. Edible tallow was bid at 9c, Chicago, but it was held at 9½c.

It was reported that 8@8½c, c.a.f. East was bid on choice white grease, all hog, with offers at 8½c. Yellow grease was still bid at 6%@6½c, c.a.f. Chicago, and at 7½@7½c, delivered New York. Special tallow and B-white grease met inquiry at 6%@6½c, c.a.f. Chicago, and at 7½c, c.a.f. New York. Original fancy tallow was bid at 8½c, c.a.f. East, but it was held fractionally higher. Edible tallow was available at 8½c, f.o.b. River, with buying interest at 8½c.

Very late on Tuesday, edible tallow

## BUYING and Processing Animal By-Products ...for 76 Years

DARLING & COMPANY's convenient daily pick-up service can save you money, space, and help keep your premises clean. There's a DARLING truck as near as your telephone.

Bring your problems to us



Let the accumulated experience of DARLING & COMPANY's trained, technical service staff help you... without cost to you.

...for fast, convenient  
**PICK-UP SERVICE**

phone your local

**DARLING & COMPANY**

Representative  
or call collect to ...

• **YArds 7-3000**  
4201 S. Ashland Ave.  
CHICAGO

• **Fillmore 0655**  
P.O. Box 5, Station "A"  
BUFFALO

• **WArwick 8-7400**  
P.O. Box 329, Main P.O., Dearborn, Mich.  
DETROIT

• **ONtario 1-9000**  
P.O. Box 2218, Brooklyn Station  
CLEVELAND

• **VAlley 1-2726**  
Lockland Station  
CINCINNATI

• **Waucoma 500**  
P.O. Box 500  
ALPHA, IOWA

• **Elgin 2-4600**  
P.O. Box 97  
CHATHAM, ONTARIO, CANADA

was available at 9½c, Chicago, with buying interest at 9c. Several tanks of edible tallow changed hands on P.T., f.o.b. River points.

**TALLows:** Tuesday's quotations: edible tallow, 8½c, f.o.b. River and 9½c, Chicago basis; original fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 6½c@6½c; No. 1 tallow, 6½c@6½c, and No. 2 tallow, 5½c.

**GREASES:** Tuesday's quotations: choice white grease, not all hog, 7½c@7½c; B-white grease, 6½c@6½c; yellow grease, 6½c@6½c; house grease, 6c, and brown grease, 5½c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, Dec. 23, 1958

Dried blood was quoted today at \$6.50 per unit of ammonia. Low test wet rendered tankage was listed at \$7.25@\$7.50 per unit of ammonia and dry rendered tankage was priced at \$1.70 per protein unit.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 19, 1958

	Open	High	Low	Close	Prev. close
Jan.	12.90n	12.71	12.85n	12.90n	
Mar.	12.73	12.76	12.71	12.72	12.77
May	12.79	12.80	12.74	12.74	12.79
	-80				
July	12.60	12.60	12.55	12.55	12.59
Sept.	12.21b	12.23	12.18	12.16b	12.22
	-20b				
Oct.	12.05b	12.05b	12.05b	11.90b	12.05b
	-25a				
Dec.	12.00b	11.99	11.90	11.85b	12.05b
	-20a				
Sales:	196 lots.				

MONDAY, DEC. 22, 1958

	Open	High	Low	Close	Prev. close
Jan.	12.60b	12.60b	12.60b	12.85n	
Mar.	12.72	12.73	12.67	12.72	12.72
May	12.73	12.75	12.70	12.74	12.74
July	12.55	12.58	12.53	12.55b	12.55
Sept.	12.10b	12.19	12.18	12.17b	12.16b
Oct.	11.85b	11.97	11.97	11.97	11.90b
Dec.	12.08	12.08	12.05	11.95b	11.85b
Sales:	217 lots.				

TUESDAY, DEC. 23, 1958

	Open	High	Low	Close	Prev. close
Jan.	12.60b	12.68	12.68	12.75b	12.60b
Mar.	12.68	12.88	12.68	12.88	12.72
May	12.72	12.88	12.72	12.88	12.74
July	12.50b	12.71	12.63	12.71	12.55b
Sept.	12.15b	12.23b	12.23b	12.17b	12.17b
Oct.	11.90b	12.03b	12.03b	11.97	11.90b
Dec.	11.85b	12.05b	12.00b	11.95b	
Sales:	148 lots.				

### VEGETABLE OILS

Tuesday, Dec. 23, 1958

	Crude cottonseed oil, f.o.b.	
Valley	10½n	
Southeast	10½n	
Texas	10½n@10½n	
Corn oil in tanks, f.o.b. mills	11½n	
Soybean oil, f.o.b. Decatur	9.40	
Coconut oil, f.o.b. Pacific Coast	16½n	
Peanut oil, f.o.b. mills	13½n@13½n	
Cottonseed foots:		
Midwest and West Coast	1½@1½	
East	1½@1½	

### OLEOMARGARINE

Tuesday, Dec. 23, 1958

	White dom. vegetable (30-lb. cartons)	28
Yellow quarters (30-lb. cartons)	27	
Milk churned pastry (750 lbs., 30's)	23½	
Water churned pastry (750 lbs., 30's)	22½	
Bakers steel drums, two lots	18%	

### OLEO OILS

Tuesday, Dec. 23, 1958

	Prime oleo stearine (slack barrels)	11½@11½
Extra oleo oil (drums)	17½@17½	
Prime oleo oil (drums)	16½@16½	

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Packer hides steady, with limited action early in the week—Small packer and country hides steady in light trading—No price changes on calfskins and kipskins from last week—Sheepskin skin sales largely at the market.

### CHICAGO

**PACKER HIDES:** Trading was heavy last week, with volume estimated at about 150,000 pieces. Declines were registered in heavy native cows, branded cows, light native cows, heavy native steers and butt-branded steers. The market was quiet on Wednesday, although some interest was noted on branded cows at 12½c.

On Thursday, the feature of the day was the movement of about 20,000 branded cows: River-Northerns sold at 12½c, with some Denver production at 12½c. A car of Oklahoma light average branded cows sold at 14c. Other selections were quiet. No action reported on Friday.

Offerings were slow to come out this week, with cattle kill expected to be light due to the holiday. Some mild interest was shown for various selections at steady prices.

On Tuesday, a fair trade took place at steady prices, with about 52,000 hides sold. Heavy native steers sold at 11½@12c, heavy native cows at 13½@14c, and branded steers sold at 9@10c. About 1,000 Denver branded cows sold at 12½c.

**SMALL PACKER AND COUNTRY HIDES:** Trading was light as both sides awaited developments in the weak "Big Packer" market. Offerings of most selections were fairly ample. Small packer 50/52's were quoted at 14½@15c nominal, as were 60/62's steady at 11@11½c. Lockerbutcher 50/52's were quoted at 12@12½c nominal, as were 48/50-lb. renderers at 11@11½c, No. 3 hides were scarce, slow, and quoted at 8@8½c nominal. Horse hides were in tight supply, with best Northern trimmed quoted at 7.50@8.00 nominal, and untrimmed .50 more.

**CALFSKINS AND KIPSKINS:** The market was relatively quiet, although some recent sales came to light last week. It was disclosed that a large producer obtained 65c for good quantity of St. Paul, Milwaukee and Chicago heavy calf, with some St. Louis stock included at 62½c. Nashville kip sold steady at 53½c. Last confirmed sale Northern light calf was at 65c, with offerings recently reported up to 75c. Small packer all-

weight calf was quoted 45@46c nominal, and allweight kip at 35c nominally steady. Country allweight calf was quoted at 35c nominal, the allweight kip at 26c nominal.

**SHEEPSKINS:** Trade was relatively routine. River No. 1 shearling moved at 1.00@1.25, the No. 2's were quoted at .40@.60 nominal. No. 3's were quoted at .30 nominal. Dry pelts held steady at .17. Last sales of pickled skins involved lambs at 11.50 and sheep at 13.00 with the price raised later asking .50. Midwest lambs were quoted at 2.60@3.00, steady, as were the fall clips at 1.75@2.25.

### CHICAGO HIDE QUOTATIONS

	Tuesday, Dec. 23, 1958	Cor. date
Lgt. native steers	18½@19n	15 @15½
Hvy. nat. steers	11½@12	9 @9½
Ex. lgt. nat. steers	22n	18 @18½
Butt-brand. steers	10	8½
Colorado steers	9	7½
Hvy. Texas steers	14½@15n	12n
Ex. lgt. Texas steers	18 @18½n	16n
Heavy native cows	13½@14	10 @10½
Light nat. cows	18 @23n	13½@13½
Branded cows	12½@14	8½ @8½
Native bulls	9½@10n	7 @7
Branded bulls	8½@9n	6 @6
Calfskins:		
Northerns, 10/15 lbs.	65n	46
10 lbs./down	65n	37½ @38½
Kips, Northern native,		
15/25 lbs.	51 @52n	31 @32n

### SMALL PACKER HIDES

	STEERS AND COWS:
60 lbs. and over	11 @11½n
50 lbs.	14½@15n

### SMALL PACKER SKINS

	CALFSKINS, all wts.	35n	27 @28
Kipskin, all wts.			

### SHEEPSKINS

	Packer shearlings:
No. 1	1.00@1.25n
No. 2	.40@.60n
Dry pelts	17n
Horsehides, untrim.	8.50n
Horsehides, trim.	7.50@8.00n

### N.Y. HIDE FUTURES

FRIDAY, DEC. 19, 1958

	Open	High	Low	Close
Jan.	16.20b	16.20b	16.20b	16.40b
Apr.	14.30b	14.30b	14.30b	14.60b
July	14.25b	14.25b	14.25b	14.50b
Oct.	14.10b	14.10b	14.10b	14.35n
Jan.	14.25b	14.25b	14.25b	14.35n
Sales:	none			

MONDAY, DEC. 22, 1958

	16.20b-17.50
Jan.	16.20b
Apr.	14.30b
July	14.25b
Oct.	14.20b
Jan.	14.20b
Sales:	none

TUESDAY, DEC. 23, 1958

	16.60b-17.50
Jan.	16.60b
Apr.	14.50b
July	14.40b
Oct.	14.25b
Jan.	14.25b
Sales:	none

### WEDNESDAY, DEC. 24, 1958

Opening quotations on hides were as follows:

Jan. 16.50b, Apr. 14.65b, July 14.85b, and Oct. 14.40b

Cattle Hides Stay Surplus

Cattle hides were continued on the surplus commodity list following the latest periodic review by the USDA early this month.

# LIVESTOCK MARKETS...Weekly Review

## Record High Canada Cash Farm Income Jan.-June, '58

The Canadian Bureau of Statistics' estimates of farm cash income in the first half of this year clearly show the important place the livestock industry plays as revenue sources. Total cash income from farm products sales from January to June reached a new record high of \$1,300,000,000, 9 per cent above the same period in 1957.

Of the total livestock sales, cattle, calves, sheep, lambs, calves and hogs accounted for \$432,400,000, an increase of \$76,000,000 over the first six months of last year. Poultry sales for the first six months this year totaled \$72,200,000, an increase of \$12,700,000, and dairy products and eggs totalled \$300,000,000, most of the \$22,000,000 gain in dairy items.

The Meat Packers Council of Can-

FARM CASH INCOME FROM LIVESTOCK AND PRODUCTS, 1956-57-58			
	1956	1957	1958
	Million Dollars		
Cattle and calves ..	208.3	206.7	273.8
Sheep and lambs ..	2.2	2.3	2.5
Hogs .....	144.6	148.2	156.1
Poultry .....	66.9	60.9	72.2
Dairy products .....	203.7	208.8	231.4
Eggs .....	74.6	69.2	68.7
Total livestock and livestock products ..	700.3	695.1	804.7
Total all products ..	1,216.6	1,096.6	1,301.7

ada, Toronto, states that there seems every reason to hope that, as population expands, the products of animal agriculture will act as the farm economy balance wheel.

## ST. LOUIS HOGS IN NOV.

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co.:

	1958	1957
—November—		
Hogs received .....	217,756	244,228
Highest top price .....	\$19.85	\$19.00
Lowest top price .....	18.25	17.10
Average cost .....	18.57	17.25
Average weight, lbs. ....	226	224

## SALABLE LIVESTOCK AT 12 MARKETS IN NOVEMBER

### CATTLE

	Nov. 1958	Nov. 1957
Chicago .....	187,971	178,745
Cincinnati .....	16,035	18,940
Denver .....	54,648	57,911
Fort Worth .....	24,348	23,662
Indianapolis .....	19,451	35,682
Kansas City .....	76,141	82,311
Oklahoma City .....	35,724	33,782
Omaha .....	153,916	133,207
St. Joseph .....	53,720	54,905
St. Louis NSY .....	52,057	67,984
Sioux City .....	140,842	109,283
S. St. Paul .....	51,419	100,838
Totals .....	866,272	897,250

### CALVES

	Nov. 1958	Nov. 1957
Chicago .....	3,750	4,552
Cincinnati .....	2,529	2,938
Denver .....	12,218	11,835
Fort Worth .....	8,175	10,356
Indianapolis .....	2,046	4,018
Kansas City .....	9,082	8,348
Oklahoma City .....	7,126	6,562
Omaha .....	18,496	16,148
St. Joseph .....	4,791	3,820
St. Louis NSY .....	9,185	14,239
Sioux City .....	35,977	30,015
S. St. Paul .....	24,028	52,029
Totals .....	137,403	164,860

### HOGS

	Nov. 1958	Nov. 1957
Chicago .....	196,260	193,588
Cincinnati .....	38,876	50,472
Denver .....	9,902	8,690
Fort Worth .....	6,725	7,231
Indianapolis .....	110,791	148,189
Kansas City .....	55,574	61,578
Oklahoma City .....	10,609	8,598
Omaha .....	186,827	164,957
St. Joseph .....	114,186	119,001
St. Louis NSY .....	217,756	244,228
Sioux City .....	202,183	169,487
S. St. Paul .....	147,900	238,376
Totals .....	1,297,598	1,414,395

### SHEEP

	Nov. 1958	Nov. 1957
Chicago .....	37,491	40,658
Cincinnati .....	4,663	5,694
Denver .....	47,618	40,727
Fort Worth .....	16,063	12,493
Indianapolis .....	13,300	20,176
Kansas City .....	21,636	18,607
Oklahoma City .....	5,618	4,602
Omaha .....	46,058	42,088
St. Joseph .....	19,548	25,084
St. Louis NSY .....	21,887	28,845
Sioux City .....	29,796	35,247
S. St. Paul .....	37,307	65,150
Totals .....	300,974	336,381

## INTERIOR IOWA, SO. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
Nov. 1958 .....	1,601,500	93,300
Oct. 1958 .....	1,659,500	115,300
Nov. 1957 .....	1,609,500	113,500

## Too Many Hogs Will Hurt Prices, Benson Warns Again

Secretary of Agriculture Ezra Taft Benson recently reiterated earlier warnings that over-expanded hog production will lead to a slump in prices and incomes for producers. He addressed a Chicago luncheon meeting sponsored jointly by the Chicago Farmers' Club and the International Live Stock Exposition.

Favorable hog prices, the Secretary said, can be maintained only if production is held to the quantities and quality desired by the nation's consumers. He said he looks to the meat-type hog to respond to consumers' demand for leaner pork. While producers are moving toward this type of hog, Secretary Benson added, they are not moving fast enough, "not as fast as the Canadian hog producers have done."

The Secretary painted a picture of current prosperity and a bright future for agriculture. He said a record 1958 season raised crop output 10 per cent, livestock production 3 per cent and total farm output 8 per cent. This production, he remarked, showed how futile it is to "try to balance total production and demand through acreage allotments." He praised farmers for voting to end corn acreage controls.

More than 71 per cent of the corn farmers voting in the referendum approved the new plan, which will allow them to grow all the corn they want beginning next year. All their production will be eligible for federal price supports at 90 per cent of the average open market price for corn in the past three years, including 1958. The Department of Agriculture has estimated that the average support price will be between \$1.12 and \$1.15 a bushel for the 1959 corn crop.

**Carlots**   
**Barrel Lots**  
**DRESSED BEEF**  
**BONELESS MEATS AND CUTS**  
**OFFAL**  
**SUPERIOR PACKING CO.**  
**CHICAGO**  
**ST. PAUL**

**GEO. S. HESS R. Q. (PETE) LINE**  
**INDIANAPOLIS HOG MARKET**  
**HESS-LINE CO.**  
**HOG ORDER BUYERS EXCLUSIVELY**  
**TELEPHONE MELROSE 7-5481**  
**HESS-LINE CO.**  
**EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS**  
**INDIANAPOLIS 21, IND.**

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday December 20, 1958, as reported to the NATIONAL PROVISIONER:

### CHICAGO

Armour, 7,735 hogs; shippers, 22,206 hogs; and others, 19,649 hogs. Totals: 31,402 cattle, 227 calves, 49,680 hogs and 4,529 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour. 1,992 400 3,208  
Swift. 2,630 421 6,666 1,988  
Wilson. 817 ... 4,076  
Butchers. 5,019 ... 73  
Others. 1,573 36 3,379 1,526

Totals 12,031 857 17,493 3,514

### OMAHA

Cattle Calves Hogs Sheep  
Armour. 5,378 9,175 896  
Cudahy. 2,945 7,427 1,904  
Swift. 4,276 7,850 4,039  
Wilson. 3,202 6,191 322  
Neb. Beef. 479 ...  
Am. Stores. 1,185 ...  
Cornhusker. 948 ...  
O'Neill. 1,026 ...  
R. & C. 1,117 ...  
Eagle. 178 ...  
Gr. Omaha. 849 ...  
Hoffman. 95 ...  
Rothschild. 990 ...  
Roth. 965 ...  
Kingan. 812 ...  
Omaha D.B. 465 ...  
Midwest. 220 ...  
Omaha. 565 ...  
Union. 1,554 ...  
Others. ... 11,229 ...

Totals 27,249 41,881 7,161

### N. S. Yards

Cattle Calves Hogs Sheep  
Armour. 1,804 ... 7,751 ...  
Hunter. ... 8,065 ...  
Krey. ... 649 ...  
Heli. ... 2,122 ...

Totals 1,804 ... 18,587 ...

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift. 3,015 173 13,582 3,117  
Armour. 2,748 59 8,996 1,148  
Seitz. 840 ...  
Others. 2,063 3 1,121 230

Totals\* 9,266 235 23,699 4,304

\*Do not include 196 cattle, 34 calves, 5,568 hogs and 2,392 sheep direct to packers.

### SIOUX CITY

Cattle Calves Hogs Sheep  
Armour. 3,246 ... 12,587 3,545  
Swift. 4,042 ... 9,028 1,451  
S.C. Dr. ...  
Beef. 4,248 ...  
S.C. Dr.  
Pork. 1,099 ... 11,683 ...  
Raskin. 1,099 ...  
Butchers. 271 ...  
Others. 7,443 ... 21,150 735

Totals 20,349 ... 34,448 5,731

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy. 1,221 37 2,836 ...  
Sunflower. 7 ... ... ...  
Dold. 66 ... 322 ...  
Excel. 1,250 ... ... ...  
Armour. ... ... 387 ...  
Swift. ... ... 1,583 ...  
Others. 1,817 ... 66 237

Totals 4,430 37 3,224 2,207

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour. 1,155 18 303 ...  
Wilson. 936 44 1,237 ...  
Others. 1,773 ... 1,202 359

Totals\* 3,864 62 2,742 359

\*Do not include 560 cattle, 7 calves and 5,781 hogs direct to packers.

### DENVER

Cattle Calves Hogs Sheep  
Armour. 101 16 1,037 ...  
Swift. 806 16 3,578 2,709  
Cudahy. 579 14 4,545 ...  
Wilson. 515 ... 2,644 ...  
Others. 4,654 12 913 464

Totals 6,715 42 9,036 6,854

## LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Swift	38	5	270	...
United	425	5	270	...
Atlas	384	...	...	...
Ides	328	...	...	...
Gr. West.	306	...	...	...
Star	295	...	...	...
Quality	236	...	...	...
Golding	213	...	...	...
Acme	144	...	...	...
Manning	100	...	...	...
Coast	89	319	...	...
Cloughly	...	35	...	...
Empire	79	...	...	...
Others	262	75	231	...
Totals	2,840	80	855	...

Totals 2,840 80 855 ...

## MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,465	5,674	5,216	598
Butchers	2,909	1,235	288	75
Totals	4,368	6,927	5,504	673

Totals 4,368 6,927 5,504 673

## FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour	349	379	350	920
Swift	719	286	956	466
City	351	2	174	...
Rosenthal	56	17	...	283
Totals	1,475	684	1,480	1,669

Totals 1,475 684 1,480 1,669

## TOTAL PACKER PURCHASES

	Week ended Dec. 20	Prev. week	Same week
Cattle	125,802	138,883	143,895
Hogs	208,628	295,513	314,744
Sheep	37,001	61,103	53,818

Totals same week 1957

262,008 84,083 1,158,542 182,884

Totals same week 1957

111,486 1,158,318 185,414

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Dec. 20, 1958 (totals compared) as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	13,493	8,859	55,572	37,500
Baltimore, Philadelphia	7,957	748	28,142	3,000
Chi., Cleve., Detroit, Indpls.	16,882	5,851	106,730	11,482
Chicago Area	22,702	8,748	42,968	5,000
St. Paul, Wis. Areas <sup>2</sup>	27,119	29,938	122,676	11,200
St. Louis Areas	10,759	1,896	79,389	4,500
St. Louis-City, So. Dak. Area <sup>3</sup>	20,684	...	103,187	16,100
Omaha Area <sup>4</sup>	31,754	168	81,123	10,000
Kansas City	10,743	1,360	32,661	3,510
Iowa-So. Minnesota	28,255	11,941	307,366	26,078
Louisville, Evansville, Nashville, Memphis	6,762	4,500	48,379	...
Georgia-Alabama Area <sup>5</sup>	5,608	2,627	26,833	...
St. Joseph, Wichita, Okla. City	15,490	1,387	47,546	5,745
Ft. Worth, Dallas, San Antonio	6,177	3,858	22,081	5,700
Denver, Ogden, Salt Lake City	14,508	333	14,037	16,883
Los Angeles-San Fran. Areas <sup>6</sup>	17,689	1,728	25,870	22,894
Portland-Salem, Spokane	5,041	245	14,023	2,910
Grand totals	262,008	84,083	1,158,542	182,884
Totals same week 1957	111,486	1,158,318	185,414	

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee. <sup>3</sup>Includes Green Bay, Wis. <sup>4</sup>Includes St. Paul, Minn., and Madison, Milwaukee. <sup>5</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>6</sup>Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak.

<sup>7</sup>Includes Lincoln and Fremont, Neb. and Glenwood, Iowa. <sup>8</sup>Includes Alton, Ill., and Winona, Minn. <sup>9</sup>Includes Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>10</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>11</sup>Includes Los Angeles, San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Dec. 13 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

STOCKYARDS	WEIGHTS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
		1958	1957	Good and Choice	Grade B <sup>1</sup>	Dressed	Handyweights	Good	1958
Toronto	26.00	18.41	\$32.81	\$28.00	\$24.50	\$28.50	\$20.50	\$22.68	
Montreal	25.20	18.25	30.95	24.50	24.35	29.20	19.60	18.40	
Winnipeg	24.52	17.50	32.87	29.00	21.25	25.41	19.00	19.00	
Calgary	24.22	18.05	24.00	18.90	20.50	22.95	16.50	19.10	
Edmonton	23.40	17.00	26.00	20.50	20.50	23.60	19.00	19.00	
Lethbridge	23.75	18.00	23.50	18.25	20.50	23.00	17.85	18.85	
Pr. Albert	23.75	16.60	24.75	18.00	20.50	23.70	17.00	16.75	
Moose Jaw	23.50	16.40	24.30	17.50	20.50	23.50	17.50	17.00	
Saskatoon	23.75	16.90	27.00	23.00	20.50	23.50	17.00	18.00	
Regina	22.75	16.60	26.00	20.00	20.50	23.50	16.40	16.40	
Vancouver	...	...	...	20.75	...	...	...	...	

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida; during the week ended December 20.

	Cattle	Calves	Hogs
Week ended Dec. 20, est.	2,012	855	20,631
Week previous (six days)	2,459	966	19,533
Corresponding week last year	3,592	1,481	24,008

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, Dec. 23 were as follows:

### CATTLE:

	Cwt.
Steers, choice	\$26.00@28.00
Steers, good	24.50@26.00
Heifers, gd. & ch.	24.00@27.00
Cows, util. & com'l.	17.00@18.50
Cows, can. & cut.	13.00@18.00
Bulls, util. & com'l.	23.00@24.50
Bulls, cutter	19.00@22.00

Totals 4,430 37 3,224 2,207

### VEALERS:

	Cwt.
--	------

Steers, choice ..... \$36.00@36.50

Steers, good ..... 29.50@36.00

Stand. & good ..... 25.00@29.50

HOGS, U.S. No. 1-3:

	Cwt.
--	------

140/160 lbs. ..... 17.25@18.00

160/180 lbs. ..... 18.00@18.75

180/200 lbs. ..... 18.50@19.75

200/220 lbs. ..... 18.25@19.75

220/240 lbs. ..... 18.00@19.50

240/270 lbs. ..... 17.25@19.25

270/300 lbs. ..... 16.75@17.75

Sows, U.S. No. 1-3:

	Cwt.
--	------

180/230 lbs. ..... 17.25@19.00

180/220 lbs. ..... 17.25@19.25

220/240 lbs. ..... 17.75@19.00

240/270 lbs. ..... 17.25@18.50

Sows, U.S. No. 1-3:

	Cwt.
--	------

180/230 lbs. ..... 17.25@15.75

330/400 lbs. ..... 14.75@15.25

400/550 lbs. ..... 13.00@14.50

LAMBS:

	Cwt.
--	------

Good & ch. (wooled) 17.25@19.25

Good & ch. (shorn) 17.00@17.75

LAMBS:

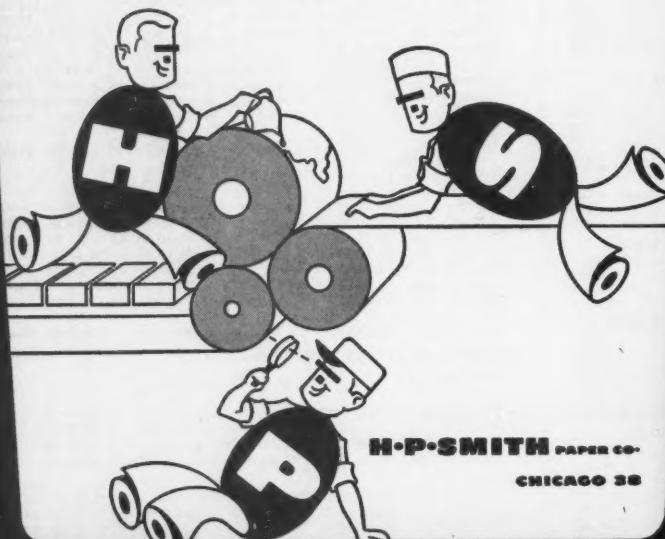
	Cwt.
--	------

Good & choice ..... 18.00@19.00

Good & ch. (shorn) 17.00@17.75



grave group takes a gander at polyethylene to  
be sure LOXOL is coated to satisfaction of packers...



PAPERS FOR MEAT PACKERS FOR OVER 50 YEARS

H-P-SMITH PAPER CO.  
CHICAGO 28

your  
PROTECTIVE SHIELD

UNITED  
STATES  
COLD  
STORAGE

CHICAGO 2435 W. Pershing Rd.

DALLAS 1114 Wood St.

DETROIT 1448 Wabash

FORT WORTH 1101 N. E. 23rd St.

KANSAS CITY 500 E. 3rd St.

OMAHA 4302 S. 30th St.

PORT LAVACA, TEXAS  
613 Harbor St.

United States  
Cold Storage  
Corporation

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER

### POSITION WANTED

**CANNED MEAT SPECIALIST**  
8 years' experience in quality formulation and efficient processing of full line of canned beef and pork products, including canned hams, M.B.A., degree in industrial relations, Age 34, family. Presently employed by large midwestern packer at \$9,000 yearly. Desires connection offering greater opportunity. Challenge W-477, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT PRODUCTION MANAGER**  
Preferably in the southeast. Many years of full experience in beef and pork operations plus sausage manufacturing procedures. Plant layouts and labor problems. Salary incidental to satisfactory employment. W-499, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT MANAGER OR ASSISTANT:** Age 36, family, ten years' practical experience in all phases of packing house management and operation. Presently manager of independent packer showing profitable operation. Desires connection offering greater opportunities. W-508, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N. Y.

### HELP WANTED

**SAUSAGE SALES MANAGER:** Live, aggressive firm needs a qualified, experienced man to take over complete charge of sale of sausage and smoked meats. Excellent salary and remuneration for the right individual. All replies held in strict confidence. Midwestern area. W-510, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOOD ADDITIVE SALESMAN**  
Established territory open that includes Kansas City and surrounding states. Large potential for high caliber, ambitious, intelligent man. Liberal weekly draw and bonus.

**KADISON LABORATORIES, INC.**  
703 W. Root St., Chicago 9, Ill.

**BEEF MAN:** Aggressive, well versed in all phases of beef operations. Know sales and management. W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### SALES OPPORTUNITY

We are seeking the services of a top man to travel the following states: Nebraska, Kansas, Missouri, Oklahoma, and Arkansas. We manufacture a complete line of seasonings, spices, binders, cures, caselates, phosphates, colors, preservatives, sauces, soup mixes, etc. This is a tremendous opportunity for the right man. This territory has a marked established business. We will give the man we hire an unusually high weekly draw and other benefits. We will consider only a man with good background. Please write and give us the following information: age, sales experience, marital status, and any other pertinent information that will help evaluate your application. W-500, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SALES MANAGER, FOOD PRODUCTS

We are seeking on behalf of a Milwaukee Wisconsin client a man who is already experienced in directing the sale of perishable food products thru retail, chain store and independent distributor outlets in a limited trading area. The company occupies an enviable and long-established position as a leader in its field.

The man we seek will have a directly-related administrative background in food merchandising which will augment an already strong sales force. Here is an opening at the top which rarely occurs in this industry. Please furnish complete details by letter only.

**A. L. OSMUNDSEN & ASSOCIATES**

*Management Consultants*

611 N. Broadway

Milwaukee, Wis.

### HELP WANTED

#### CAN YOU SELL PROVISIONS?

**HAVE YOU A FOLLOWING:** In New Jersey or New York with chain stores and large customers? Government inspected factory has a good proposition for you. W-472, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N. Y.

#### SALES MEN

With established clientele of meat purveyors and chain stores, to carry line of chicken and turkey specialty items for well known Chicago poultry firm. In replying state area now being covered and furnish references. W-480, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PROCESSOR:** Frozen food line. Will accept inquiries for complete supervision of department. Expect employee with broad knowledge. Submit credentials and experience. Same to be treated confidentially. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE MAKER:** Wanted for small eastern plant not under government inspection. State age, experience and salary expected. Write to Box W-492, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

#### SAUSAGE SUPERINTENDENT

Wanted by leading Detroit manufacturer, to take complete charge of production. Must be proficient in formulations, quality and cost control. W-488, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SAUSAGE MAKER

Metropolitan New York packer needs qualified sausage maker. Should be experienced with Government inspection regulations. W-511, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N. Y.

**SALES MEN and BROKERS:** With established contacts to handle our sodium caselate and gum binders. W-475, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**SUPERINTENDENT:** Wanted for a large rendering plant in midwest. Must know all phases of rendering operations. W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

# CLASSIFIED ADVERTISING

## EQUIPMENT FOR SALE

REFRIGERATED TRUCK: 1953 G.M.C., new 1958 motor, tires and body excellent, self contained Freeon unit with Kold-Hold plates. Twelve foot well insulated box will sell separate. 5' A-1 bacon tanks with covers, \$15.00 each. 1 A-1 300# Buffalo stuffer, \$500.00, must be replaced with larger stuffer. Write to:

KRESS PACKING CO., INC.

Waterloo, Wisconsin

## REFRIGERATED TRUCKS

Three 1955 G.M.C. 1-ton trucks with Boyertown Walk-in Refrigerated bodies. Hydramatic. Original cost \$6,800.00. Average 33,000 miles each. Reefer units operate both on the road and on overnight plug-in. A bargain at reduced price of \$1,795.00 each.

Write to: F. J. WERNER, P.O. Box #69, Binghamton, New York

## ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

NEW and USED: Sausage Stuffers, Silent Cutters, Air Conditioning, Smoke Houses, Meat Trucks, SS Kettles, Meat Mixers and Grinders. Full line of canning, meat packing equipment and supplies.

H. D. Laughlin & Son Fort Worth, Texas  
Phone MARKET 4-7321

COMPLETE HOG KILL: Including Boss 46 B Dehairer, 16 ft. tub, hoist, conveyor chain, tables, benches etc. Like new. Used only 8 months. Cost \$10,400. Will sell all for \$4,000. FS-505. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT WANTED

WANTED: One used Seydelmann Super Cutter, 300 lb. capacity. EW-494. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DEHAIRER: Wanted one 21 ft. Boss U-Bar dehairer, 30 H.P. motor, 350 to 450 hogs per hour. EW-497. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### TO SETTLE ESTATE

FOR SALE: Small well located packing plant in the heart of the cattle country. Located on main US Highway in small city 65 miles from Dallas, Texas. Equipped for full line production—capacity 250 cattle—250 hogs per week. Equipped for sausage production. Plant has been successfully operated for 13 years. Priced reasonable. Administrator may consider lease to responsible party. FS-488. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT PLANT: 3700 sq. ft. fully equipped. 25' x 50' tracked cooler, 10' x 18' freezer. 26' x 65' retail market. Suitable for restaurant supply, frozen portion control, boning, smoking etc. Ample ground for expansion. Owner retiring.

GIANT MEAT MARKET  
12625 W. Dixie Highway North Miami, Florida

FOR SALE: 940 Locker Plant located in Holton, Kansas. Fully equipped to slaughter, process, cure, smoke, and render. Four chill rooms. Entire plant operating under State Inspection. Doing good meat business, grossing \$40,000 a month. \$100,000 plant will sell for \$20,000. Owned by woman wishing to be relieved of the responsibility. May be seen day or night. Contact Vic Obley in Holton, Kansas.

BEEF KILLING, BONING, AND PROCESSING PLANT: Low operating costs, experienced help. Plenty of room to expand. Good live stock markets close by. Territory is wide open for good operator. To really appreciate this fine plant is to see it yourself.

KARL KAUF  
Box 492 Hastings, Neb.  
Phone 2-4177

## PLANTS FOR SALE

SALE or LEASE: New government approved frozen food processing plant. 2 stories, 3,000 sq. ft. each floor, conveyor between floors, offices, lavatories and storage up, 4 high temp. 1 low temp, packaging room, kitchen, receiving and locker rooms down. Immediate occupancy. FS-503, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE or LEASE: Old established meat business doing an excellent volume with the hotel and restaurant trade. Located in the thriving area of the midwest. Modern well equipped plant offers an excellent opportunity. FS-489, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANT WANTED

HAVE SMALL INVESTMENT: Would like to contact owner needing working partner, or owner planning retirement. Replies in confidence. PW-498, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INTERESTED IN RENTING: A processing plant for beef and pork with all equipment. Government inspected. In Chicago area. PW-507. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

### USDA MEAT POULTRY LABEL APPROVALS EXPEDITED-ONE DAY SERVICE

Official action secured and label returned same day received via Air. Eliminate waiting, added correspondence, wire, phone expense. \$5.00 each. Wire notification \$6.50 each.

JAMES V. HURSON

412 Albee Bldg. Washington 5, D. C.  
Phone: REPUBLIC 7-4122

### YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWI CODERS CORPORATION

4027 N. Kedzie Ave. Chicago 18, Ill.

### MEAT SAMPLING KNIVES FOR ADVERTISING AND GIFT USE

Folding pocket style. Stainless steel blade, 5 1/2" long over-all. Stimulated ivory handle engraved with your advertising 25 or more. \$1.75 each.

WRITE FOR CATALOG  
LOUIS M. GERSON CO.

58 Dearing Rd. Mattapan, Mass.  
Phone CUningham 6-1463

WANTED: Shipper interested in sending two mixed beef and pork trailer loads weekly to Newark, New Jersey area. W-496, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N.Y.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLIANT'S WEEKLY SPECIALS

### SPECIAL OFFERINGS

Sausage Kitchen Layout; incl. Buf. 54-B Silent Cutter; Enterprise 25 HP. Grinder; Buf. #3 Mixer, stainless steel bowl; Anco #200# Stuffer; Model 114AC Ty-Linker; Jourdan Cooker; Hollymatic Patty-maker; Atmos Smoke Generator; Saws; Cages; Tables, etc. All being removed to our Chicago warehouse where everything will be thoroughly checked over. This exceptionally late style equipment may be purchased individually—with special consideration given to buyers interested in entire layout.

### Current General Offerings

1610—MIXER: Buffalo #5, stainless steel bowl, 1500 lb. cap., hand till, 15 HP. motor	\$1750.00
1611—MIXER: Anco #5, stainless steel bowl 1500 lb., bottom dump, 15 HP.	\$1650.00
1612—MIXER: Buffalo #1, 200 lb., 2 HP.	\$350.00
1595—TY-LINKER: mdl. #114-AC	\$1050.00
1625—FAMCO LINKERS: (2) models G & H-12, for 4" and 4" links	ea. \$895.00
1613—STUFFER: Buffalo 500 lb. air piping	\$1250.00
1352—STUFFER: Boss 400 lb. cap., w/valves, gaskets, A-1 reconditioned	\$900.00
1285—STUFFER: Buffalo 300 lb. cap.	\$750.00
1171—STUFFER: Boss 200 lb., w/valves	\$725.00
9882—SAUSAGE COOKERS: (3) Jourdan type, stainless steel, galv. iron frame, 9" x 6 1/2" x 5 3/4", wide, w/Wesco Pumps (2 1/2"), overhead Sprays, Temperature Indicators	ea. \$750.00
1172—JOURDAN COOKER: mdl. TSC, ser. #514, 57" x 53" x 8' 10" high, 1 HP. mtr.	\$75.00
1421—SILENT CUTTER: Buffalo #38-B, 175 lb. cap., direct connected 15 HP. mtr. & stand	\$725.00
1336—SILENT CUTTER: Buffalo #2, 100 lb. cap., 10 HP. "V" belt drive	\$500.00
1197—GRINDER: Buffalo #66-B, 15 HP. mtr. extra knives & plates	\$425.00
1621—SLICER: U.S. #170XE, never-used, like new condition	\$875.00
1594—CONVEYOR TABLE: Globe, 14' 8" x 12 1/2" wide, w/mesh conveyor & stations, 1 HP. \$850.00	
9662—HAM MOLDS: stainless steel, with covers, like new springs, excellent condition, factory converted for use as Hoy Molds—Reduced to	ea. \$12.75
135—#108 (1-0-E) 8 lbs. 11" x 5 1/2" x 4 1/2".	
100—#112 (0-2-X) 11 lbs. 11" x 6" x 5 1/2".	
46—#114 (2-0-E) 12 lbs. 12" x 6 1/2" x 5 1/2".	
1614—PRE-SLICING MOLDS: stainless steel, 4" x 4" x 27", with sliding cover	ea. \$5.00
1615—HAM MOLDS: (70) Adelman #0-2-X-E, stainless steel, 11" x 6" x 5 1/2" deep	ea. \$12.75
1310—LOAF MOLDS: (204) Globe Hoy #66-S, stainless steel, w/covers, 10" x 4 3/4" x 4 1/4"	ea. \$7.50

### Rendering & Lard

1598—EXPELLER: Anderson Super-Duo, 30 HP. on down feed; 25 HP. on horizontal, 3 tempering boxes, extra shafts, new bearings, extra down feed barrel	\$8,300.00
1608—COOKER: Anco 5 x 12', #3 drive, welded jacketed heads, used only on lard	\$4,000.00
1599—COOKERS: 5' x 10', #2 drive, flat heads, with motor	ea. \$1,850.00
1215—COOKER: Dupp's, 4' x 7', jacketed head, 25 HP. motor, chain drive	\$1,500.00
1486—HYDRAULIC PRESS: Anco 300 ton capacity, with electric Pump	\$3,450.00
9867—LARD VOTATOR: Girdler Jr. model, first class condition	\$2,450.00
1578—HOG: Diamond #38, 22" x 20" feed opening, 34" dia. x 28" "V" disc., w/16 knives, 60 HP.	\$2,250.00
1487—HOG: Milt & Merrill #13 CD, 15" x 18" feed spout opening	\$1,150.00

### Miscellaneous

1617—ROTARY FILLER: Pfaudler, stainless steel, 6-pocket, conveyor, worm feed; A-1 cond.	\$4,500.00
1616—FILLER: Anco, stainless steel, used for chili, 6-spout, w/conveyor, feeder, motor	\$3,000.00
1051—TOWNSEND SKINNERS: (5) #27	ea. \$575.00
1619—HOG NECK WASHERS: (3) Anco #786, 1/2 HP.	ea. \$225.00
1436—TRIPE WASHER: Anco, new 36" cylinder, with motor	\$52.00

All items subject to prior sale and confirmation

### WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbash 2-5550

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

**BARLIANT & CO.**

STARR PARKER  
incorporated  
843 Marietta St., N.W.  
ATLANTA 18 • GA.

For The Meat Industry

EQUIPMENT  
AND  
SUPPLIES



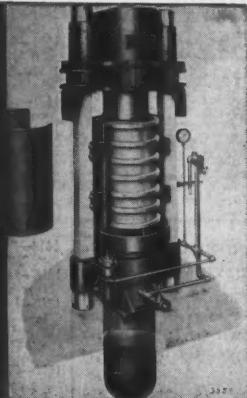
FRENCH  
CURB PRESS

Produces For You

MORE GREASE  
PURER GREASE  
LESS REWORKING  
GREATER CLEANLINESS

For Additional  
Information Write

The French Oil Mill  
Machinery Company,  
Piqua, Ohio



AIR-O-CHEK

The casing valve with the  
internal fulcrum lever

Send for  
bulletin  
AIR-WAY  
AIR-WAY PUMP & EQUIPMENT CO., 4501 W. Thomas St., Chicago 51, Ill.



WESTERN BUYERS  
LIVESTOCK ORDER BUYERS

Phone: Cypress 4-2411  
ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT  
18 OFFICES TO SERVE YOU

Looking for Something? . . . . .  
or Someone? . . . . .

see our classified pages 48 and 49

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Air-Way Pump & Equipment Company	5
Alfa International Corp.	33
Allbright-Nell Co., The	Third Cover
American Viscose Corporation	8
Anderson Co., V. D.	10
Asmus Bros., Inc.	4
Barlant and Company	49
Cannon & Son, Inc., H. P.	3
Chicago Stock Yards	6
Cincinnati Butchers' Supply Company, The	34
Daniels Manufacturing Co.	39
Darling and Company	41
Everhot Manufacturing Co.	5
Exact Weight Scale Co., The	33
Fibreboard Paper Products Corporation	11, 12
First Spice Mixing Company, Inc.	7
French Oil Mill Machinery Company, The	30
Globe Company, The	32
Great Lakes Stamp & Mfg. Co., Inc.	30
Hess-Line Company	45
Hygrade Food Products Corporation	10
Jamison Cold Storage Door Co.	Fourth Cover
Legg Packing Company, A. C.	22
Mayer and Sons Co., Inc., H. J.	36
Meat Industry Suppliers	Front Cover
Milprint, Inc.	33
Milwaukee Spice Mills	31
Parker Incorporated, Starr	30
Pitcock and Associates	33
Preservaline Manufacturing Company	35
Rath Packing Company, The	33
Recold Corporation	18
Rhinelander Paper Company	20
St. John and Co.	5
Sharples Corporation, The	27
Sioux City Dressed Beef, Inc.	35
Smith Paper Company, H. P.	30
Smith's Sons Co., John E.	Second Cover
Superior Packing Company	45
Swift & Company	9
Tee-Cee Manufacturing Company, The	10
Union Steel Products Co.	31
United States Cold Storage Corporation	38
Warner-Jenkinson Manufacturing Company	30
Western Buyers	30

While every precaution is taken to insure accuracy, we cannot  
guarantee against the possibility of a change or omission in  
this index.

The firms listed here are in partnership with you. The products  
and equipment they manufacture and the service they render  
are designed to help you do your work more efficiently, more  
economically and to help you make better products which you  
can merchandise more profitably. Their advertisements offer  
opportunities to you which you should not overlook.

RS

VISIONER

ird Cover

10

4

49

3

6

31

43

33

11, 12

7

50

32

33

45

39

arth Cover

22

35

ont Cover

33

35

33

33

33

33

33

33

33

33

33

33

33

33

33

33

33

33

we can

mission in

he predicate  
they render  
ently, more  
which you  
ments off

27, 1958